



SAINT-AMOUR

1 9 7 8



Chef Jean-Luc Boulay, Maître Cuisinier de France, and his brigade wish to send your taste buds on a journey with our **7 courses Discovery Menu at \$155**, inspired by local Quebec products. (Ask your waiter, different wine pairing available on request.)

À LA CARTE MENU

APPETIZERS

Classic foie gras terrine

Sauternes gelée, wildberry and strawberry from l'Île d'Orléans

House made brioche 29.

The foie gras Experience

Five ways of tradition and innovation

Variation of textured fruits, onion compote with sumac and St-Laurent fleur de sel 39.

Seared foie gras

Housemade cornbread

Chokeberry, sea buckthorn and meat jus 39.

Bluefin tuna like cannelloni

Tuna belly rolled with his tartar

Cucumber, yogurt with sea parsley oil and salicornia pickles 35.

Lobster bisque

Sweet clover chantilly, lobster meat

Black garlic aioli on crisp bread 29.

Assortment of local zucchini from Québec

Grilled yellow zucchini sorbet, garlic flower pickles

Quail egg mimosa tartlet, vegetable freshness and Louis d'Or Québec cheese 29.

Greens and fresh herbs

Louis d'Or crispy tuile and Saint-Amour vinaigrette

Jean-Luc Boulay's Special selection of fine herbs from Fines Herbes Daniel Île d'Orléans 29.

Oyster and caviar

Price according to the market



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MAIN COURSES

Jean-Luc Boulay Signature dish: Squab from Turlo's farm

Squab cook on the breastbone, leg confit in fat of duck foie gras
Purple cauliflower with thyme, seasonal vegetables
Salmis sauce with blackcurrant from l'Île d'Orléans

72.

Scallops

Jerusalem artichoke purée, black walnuts
Seasonal vegetables, lemon beurre blanc with Gorria pepper

58.

Halibut fillet from the St-Lawrence

Kohlrabi remoulade, puffed wild rice
Virgin sauce with roasted camelina oil

58.

Quebec lamb

Rack and loin with herb powder
Pea purée, broccoli glazed with black garlic, pickled onion petals
Lamb jus with herbs

58.

Veal sweetbreads and lobster

Spinach, sea lettuce and root vegetable
Meat jus with tarragon, sweet wine and lobster oil

66.

Beef filet mignon

Gabrielle potato, mushrooms, Nantes carrot and herbs purée
Meat jus with rosemary

58.

Vegetarian gourmet option

Beluga lentils, seasonal vegetables, Jerusalem artichokes
Mushrooms, grilled green onions and almond milk émulsion

58.

Please, inform us of any food allergies.

The fresh market cuisine experience requires a certain time for preparation.

Thank you for your understanding!