



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 **seven-course Blind Menu** at \$135, inspired by local Quebec products.

Wine pairing available.

Our wine list is available on our web site.

saint-amour.com/cellier

Appetisers

Classic foie gras terrine, Quebec flavours 50 g

ground cherry jelly, apple butter,
local candied berries and toasted house made brioche 28.

The foie gras Experience 80 g

tradition and innovation five ways
variations of textured fruits and vegetables 35.

Seared foie gras escalope

Rhubarb Breton biscuit
Summer flavoured red wine sauce, extra dark cocoa Mikado baton 38.

Magdalene Islands scallop cerviche

Cucumber and basil water, tomato sorbet
Crostiti and pine nuts 28.

Charlevoix Emu carpaccio

Blueberries, raspberry pearls and marinated beets
Green alder pepper mascarpone, hazelnuts and sage 28.

Duck egg from la ferme À La Canne Blanche

Organic mushrooms, porcini purée and summer truffle
Crispy potato nest and miniature shoots from des Fines Herbes par Daniel 26.

Shellfish and crustacean soup

Daikon radish, enoki take mushrooms, lemongrass and sugar kelp chips 18.



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Main courses

Turlo Farm whole squab

Roasted supreme and leg confit au foie gras
Sweet peas, confit lemon and ginger
Full bodied meat sauce

52.

Québec lobster and sweetbreads

Asparagus and morel mushrooms
Wilted spinach and nodding onion mousse sauce

52.

Saint Laurence estuary Halibut

Zucchini linguine and herring caviar
Eggplant and louis d'or cheese stack
White vermouth sauce and almond persillade

52.

Québec Red Deer haunch

Labrador tea, celeriac and apple millefeuille
Grand veneur sauce and wild rice chips

52.

Turlo farm pork medallion

Stuffed with house made chorizo and wrapped in Charlevoix Coppa ham
Kalamata olive and fennel polenta
Herb crust and stuffed tomato

46.

Please, inform us of any food allergies.

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

Thank you for your understanding!