



S A I N T - A M O U R

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 Discovery Menu** at \$145, inspired by local Quebec products.

Wine pairing available.

AUTUMN MENU 2022

Appetisers

Classic foie gras terrine, Quebec flavours 50 g

Ground cherry jelly, pear butter

Local candied berries and toasted house made brioche 28.

The foie gras Experience

Tradition and innovation five ways

Variations of textured fruits and vegetables 38.

Seared foie gras 80g

Pear butter and crunchy tuile with dark cocoa

Upside-down pear cake with cocoa

Black garlic sauce 38.

Cold appetiser of torched squid ink scallops

Smoked pepper coulis, strawberry jelly with Gorria pepper

Basil microgreens and tarragon oil 28.

Arctic char from Charlevoix

Arctic char longuet, marinated mushrooms

Tarragon vinegar, salicornia

Fennel puree, buttermilk sauce with herbs 28.

Warm appetiser of celeriac and black truffle

Smoked purée and salt crusted pallet of celeriac

Black truffle flakes, hazelnut tile and celery sphere 28.

Zucchini, oysters and shrimps

Zucchini cannelloni stuffed with oysters and shrimp

Squash seeds sablé and citrus Gin Saint-Laurent jelly

Cream sauce with oyster juice and gin

28.

Québec cheese platter

3 x 20g pieces

18.



SAINT - A M O U R

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Main courses

Half Turlo farm squab

Roasted breast and thigh stuffed with foie gras
Glazed pork belly with honey and truffles, crushed hazelnuts
Jerusalem artichoke chips and puree, natural juice 54.

Duck supreme

Confit legs crousesquis with peach and foie gras
Carrots salty cake, pink duck heart
Black spruces trees juice 54.

Veal sweetbreads and lobster

Declination of peas: purée, soft, fried and twisted
Morels stuffed with shrimps and lobster
Meat juice with vermouth and black garlic 54.

Halibut from Saint-Laurent Estuary

Crushed tomatoes with basil
Pine nuts, daisy buttons, cattail heart
White butter and tomato water 54.

Québec lamb

Roasted rack and loin with sage herb crust
Pan-fried polenta with Louis d'Or cheese, corn mousse
Lamb juice and sage oil 54.

Canadian bison sirloin

Leek confit, king mushroom with garlic and thyme
Onions in three ways: grilled, purée and marinated in red wine
Roasted hazelnuts and natural juice 54.

Gaspesian Bluefin tuna

Stewed potatoes with foie gras
Pan-fried porcini mushrooms and chanterelles,
Oyster mushroom puree, roasted hazelnuts and meat juice 54.

Please, inform us of any food allergies.

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

Thank you for your understanding!