



SAINT - 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, apple 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.

Québec sea urchin and Canadian caviar

Celeriac, Granny Smith apple and smoked sturgeon brunoise
Sea urchin and champagne sabayon
Served with blinis 35.

Arctic char from Charlevoix

Arctic char longuet, marinated mushrooms
Tarragon vinegar, salicornia
Fennel puree, buttermilk sauce with herbs 34.

Layered squash and fennel

Hazelnut and wild black pepper financier
Butternut squash, mascarpone and chives
Fennel cream and crisps, hazelnut milk jelly 28.

Canadian Bison

lightly torched marinated loin with boreal seasoning
Pickled crosnes and red cabbage purée
Port wine Elisabeth blue cheese cream sauce and spiced red wine syrup 28.

Québec cheese platter

3 x 20g pieces 18.



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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

Savoy cabbage stuffed with shrimps and lobster
Cauliflower tabbouleh and puree
Grenoble sauce and meat juice 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 pumpkin seeds crust
Pan-fried polenta with Louis d'Or cheese, beet and orange
Black garlic and fine spices mousse, lamb juice with wintergreen 54.

Québec red deer

Roasted with wild black pepper and juniper berries
Pan fried apple with balsam fir, pine nuts and parsnip purée
Elderberry venison sauce 54.

Scallops lacquered with sea buckthorn

Butternut squash purée
Pan-fried chestnuts, mushroom duxelle
Porcini mushrooms cream sauce 54.

Please, inform us of any food allergies.

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

Thank you for your understanding!