

DISCOVERY

Mise en bouche trilogy

Duck foie gras

served three ways
textured fruit variations, brioche bread

Duck broth

diced smoked breast, carrot and fennel
beet and cilantro mousse

Arctic char and pork flank

eggplant purée and black rice
chorizo meat jus vinaigrette

Domaine Boileau red deer

sweet potato purée, sautéed wild mushrooms
carrot and sea buckthorn butter, game meat jus

Québec cheeses tasting

wild flower honey and nut bar
yellow prune confiture

À la soupe!

blondie, strawberry consommé
white chocolate and patisserie cream, red fruit sorbet

Mignardises

125.

Ask our sommeliers for a wine pairing experience!
All guests at the table must order this menu.

Have your friends experience Jean-Luc Boulay's distinctive cuisine
by offering his book for 25\$ when ordering this menu.



SAINT-AMOUR

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