

# DISCOVERY

## Mise en bouche trilogies

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### **Duck foie gras**

served three ways  
textured fruit variations, brioche bread

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### **Butternut squash cream soup**

apple and seared pine nuts, beet mousse  
maple and cider vinegar reduction

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### **Wild sea bass**

venerable rice and asparagus purée  
warm meat jus vinaigrette

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### **Red deer from Domaine Boileau**

beet root purée, sautéed organic mushrooms  
pepper sauce and sea buckthorn

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### **Québec fine cheese**

fine almond tartlet, cheese Contomme mousse  
apple and tonka bean purée

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### **Pastry Chef's Fantasy**

almond cake, lemon cream  
caramelized apples, lemon balm ice cream

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## **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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