

DISCOVERY

Mise en bouche

squab, red deer, pork

Duck foie gras

served three ways
textured fruit variations, brioche bread

Ginger and lemongrass seafood broth

Nordic shrimps and fresh mussels
Gaspésie seaweed foam, furikake rice chip

Octopus

chorizo Béluga lentil stew
green asparagus purée, garlic confit white butter sauce
virgin vinaigrette, fried shallots

Free range duck breast

steamed red cabbage, root vegetables glazed with wild flower honey
morels mushrooms, Québec indigenous berries poivrade sauce

Apple and green alder Hercule cheese entremet

red wine dissociated vinaigrette, apple chips
crispy greens

Chocolate Bavarois dome

exotic fruit heart
dutch sablé

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.



S A I N T - A M O U R

1 9 7 8