

DISCOVERY

Mise en bouche trilogy

Duck foie gras

served three ways
textured fruit variations, brioche bread

Beet root cream soup

roasted apple and hazelnut
goat cheese mousse

Wild shrimp

parsnip purée, carrot chips
orange and ginger butter

Québec duck breast

butternut squash wild rice, poached pear with herbs
foie gras sweet potato purée, venison sauce

Québec fine cheese

hazelnut tartlet, Zachari Cloutier cheese mousse
apple and tonka bean purée

Pastry Chef's Fantasy

Chocolate lingo, berry confit
blueberry cream

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

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