

DISCOVERY

Mise en bouche trilogy

Duck foie gras

served three ways
textured fruit variations, brioche bread

Parsnip cream soup

blood orange froth
hazelnut and fennel confit

British Columbia sturgeon

steamed Savoy cabbage
seafood broth

Québec duck magret

seared wild mushrooms, black walnut bannock bread
celeriac and thyme purée, poivrade sauce

Jac le Chevrier goat cheese panna cotta

pepper Mikado and blackcurrant purée

Pastry Chef's Eric Lessard Fantasy

pralin parfait, sirop de Liège, Genoa bread
coconut sugar and vanilla ice cream

Petit fours

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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