

DISCOVERY

Mise en bouche trilogy

Duck foie gras

served three ways
textured fruit variations, brioche bread

Artichoke broth

olive oil crostini
aragula pesto and tomato foam

Lamb filet

ratatouille and humus
herb crostini, lamb jus

Red deer

mushroom banik bread,
feddle heads, porcini sauce

Zachary Cloutier cheese

almond tartelette, caramelized apple with maple

Pastry Chef Éric Lessard's Fantasy

ice parfait with praline
Genoa bread and lemon cream
vanilla and coco-sugar ice cream

Petit fours

130.

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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