

DISCOVERY

Mise en bouche trilogy

Duck foie gras

served three ways
textured fruit variations, brioche bread

Tomato and fennel gaspacho

buttered dill crostini
herb oil, lemon espuma

Stripped bass

fresh herb creamy Carnaroli risotto
tomatoes and lardoons vinaigrette
basil and white wine vinaigrette

Quebec duck breast

candied lemon and herbs buckwheat risotto
cauliflower purée, arugula pesto
bergamote essential oil creamy meat jus

Jac le Chevrier cheese panna cotta

rhubarb salad and compote, ginger cracker

Pastry Chef's Eric Lessard Fantasy

lemon cream, sponge cake, praline iced parfait

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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