



S A I N T - A M O U R

1 9 7 8

Menu created by Chef and co-owner Jean-Luc Boulay  
and François Hughes, Executive Chef.

### Chef Jean-Luc Boulay

Maîtres-Cuisiniers de France

Médaille d'Officier du mérite agricole  
de France en 2016

Juge à l'émission Les Chefs

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Prix Renaud Cyr 2012

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Lauréat du prix du gouverneur général du Canada 2010 pour les arts de la table

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Chef de l'année 2002 du Québec (National), nommé par la Société des Chefs  
cuisiniers et pâtisseries du Québec (SCCPQ)

# DUCK FOIE GRAS

## OUR SIGNATURE FROM THE GOULU FARM

**Classic terrine, Québec flavours** 50g 26.  
ground cherry jelly, crabapple butter  
blackcurrants candied in cherrywood syrup, toasted brioche

**Seared Foie Gras** 50g 35.  
honey cake, fresh grapes macerated with Armagnac  
crispy hazelnut tile  
natural jus

**The Experience** 80g 35.  
tradition and innovation five ways  
variations of textured fruits  
toasted brioche

Our sommelier's wine pairing suggestions :

Champagne, Brut 4oz 22.  
Sauternes 2oz 19.  
Vin de glace l'Orpailleur, Québec 2oz 20.  
Coteaux du Layon, Domaine de la Bergerie 2oz 12.



SAINT-AMOUR  
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Vegetarian



Gluten free

# APPETIZERS

## **Îles de la Madeleine sea scallops**

28.

ceviche with green alder pepper  
nordic shrimps and sea buckthorn  
bread crumble and summer micro shoots

## **Mediterranean octopus**

25.

braised and smoked  
squid ink Carnaroli risotto, grapefruit  
creamed basil braising jus



## **Organic mushroom and green asparagus variations**

26.

tender, creamy, smooth and crispy  
porcini ice cream, truffled egg purée



## **Fresh oysters and Canadian sturgeon caviar 12g**

86.

half a dozen oysters prepared three ways  
blinis and Québec vodka sour cream

## **Shellfish bisque**

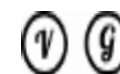
19.

crispy potato perfumed with vanilla and dill  
lobster roe mousse  
herring caviar

## **Market fine greens**

13.

floral mesclun and Daniel's Fine herbs from Île d'Orléans  
white wine and shallot vinaigrette



# FISH

## Québec Lobster

Gaspesian algae from Nicolas Antoine  
wild mushroom bouillon  
black garlic rouille and crostini

52.



## Canadian Halibut

Beluga lentils and shellfish laced with parmesan  
zucchini flakes, Les Éboulements pepper  
mariners sauce and Boreal aromas

52.



# VEGETARIAN

## From our fields to the plate

vegetables from Jardin des Chefs  
Gaspesian algae  
Beluga lentils, wild mushrooms  
vinaigrette and marinated tomatoes

42.



## Fine Québec cheese 3 X 25g

dried fruits and nuts bar, wild flower honey  
fine greens

18.



# MEATS

## **Québec beef fillet mignon**

52.

braised beef cigar Wellington style  
grilled cauliflower purée and summer truffle  
gremolata and Brandy braising jus

## **Lamb rack**

52.

marinated cherry tomatoes, eggplant hummus  
Kalamata olive crust and confit lemon crumble  
aromatic natural jus and goats milk yogurt tzatziki

## **Sweetbreads and Argentinian wild shrimps**

52.

poached and caramelised pear infused with star anise  
crunchy fennel  
meat jus creamed with Pastis



## **Turlo's farm squab**

52.

foie gras stuffed and confit legs  
roasted black walnuts, seared apples and figs  
buckwheat shortbread and giblets quenelle  
natural jus cut with elderflower vinegar



Jean-Luc and François would like to suggest a delicious  
serving of foie gras with your main course.

Extra foie gras terrine 30 g	15.
Extra seared foie gras 80 g	30.
Extra market vegetables	10.

Please let us know about any food allergies.

The fresh market cuisine experience requires a certain time for preparation.

Thank you for your understanding.



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Jean-Luc Boulay and Jacques Fortier, owners