

# DISCOVERY

## Mise en bouche gourmande

\*\*\*

### Duck foie gras

served three ways  
textured fruit variations, brioche bread

\*\*\*

### Butternut squash cold soup

caramelized apples and seabuckthorn foam  
hazelnuts and pecans

\*\*\*

### Scallops

tomato vinaigrette  
poached potatoes, basil and white wine foamy sauce

\*\*\*

### Lamb strip loin and tortellini

eggplant hummus, salsa verde  
candied tomatoes, lovage and rosemary jus

\*\*\*

### Zacherie Cloutier cheese panna cotta

rhubarb salad and compote  
ginger cracker

\*\*\*

### Pastry Chef's Eric Lessard Fantasy

strawberry soup and bavaois  
cheesecake, pineapple sorbet

\*\*\*

## 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

1 9 7 8