

INSPIRATION

Butternut squash cold soup

sea buckthorn foam and caramelized apples
hazelnuts and pecans

Duet of duck tartar and salt cooked carpaccio

homemade mascarpone, Mona et Filles blackcurrant reduction
sorrel emulsion

Artic Char

poached potatoes, tomato vinaigrette
basil and white wine foamy sauce

or

Lamb strip loin and tortellini

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

Fine Québec cheeses

wild flower honey
homemade dried berry granola

or

Pastry Chef's Fantasy

strawberry soup and bavaois
cheesecake, pineapple sorbet

72.

Ask our sommeliers for a wine pairing experience!



S A I N T - A M O U R

1 9 7 8