



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 28.  
ground cherry jelly, crabapple butter  
blackcurrants candied in cherrywood syrup, toasted brioche

**Seared Foie Gras** 80g 35.  
seasoned with nutmeg and cardamom  
carrot cake and ginger spice crostini  
cranberry and Pimbina mousse, 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

1978



Vegetarian



Gluten free

# APPETIZERS

## **Seared sea scallops**

rolled in dark cocoa  
parsnip and almond purée  
sea buckthorn butter and white wine mousse

28.



## **Gaspesian yellowfin tuna and Arctic char**

tataki and beetroot gravlax  
maple marinated root vegetable carpaccio  
camelina tiles and mandarin vinaigrette

28.



## **Mushroom symphony and Autumn vegetables**

tender, creamy, smooth and crispy  
flaky butternut squash tartlet  
mushroom consommé and chestnut mousse

28.



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

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

86.

## **Northern bouillabaisse**

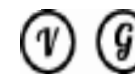
Gaspesian shrimp and seaweed  
marinated rainbow smelt  
Boreal flavoured rouille and crostini

20.

## **Market fine greens**

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

13.



# FISH

## **Mediterranean octopus**

braised, smoked and grilled

Île d'Orléans blue potato declination

squid ink tiles, braising jus creamed with Noilly Prat

52.



## **Canadian halibut**

Beluga lentils and shellfish laced with parmesan

zucchini flakes, Les Éboulements pepper

mariners sauce and Boreal aromas

52.



# VEGETARIAN

## **Orchard cassoulet**

marinated and braised carrot and beetroot

honey leek bevels and Jerusalem artichoke crisps

black garlic and vegetable sauce

42.



## **Fine Québec cheeses** 3 x 25g

dried fruit and nut 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 and Autumn casserole** 52.

slow cooked shoulder, squash, grapes and red wine  
winter savory crust  
simmered jus porcini mushrooms with Calvados

**Sweetbreads and wild shrimps** 52.

seared chanterelles, leek, celeriac and buckwheat grains  
carrot and brown butter purée  
meat jus creamed with pastis and black garlic

**Turlo's farm squab** 52.

legs confit and stuffed with foie gras  
roasted black walnuts, apples and fried figs  
shortbread and gIBLETS quenelle  
natural jus emulsified with caramelized onions and Abitibi honey

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