

# DISCOVERY

## Mise en bouche gourmande

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**Duck foie gras**  
served three ways  
textured fruit variations, brioche bread

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**Celeriac cream soup**  
braised poultry hearts  
porcini mushroom espuma

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**Arctic char**  
herb and nut barley risotto, squash puree  
creamy sage meat jus

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**Duck breast**  
braised red cabbage, blueberries and buckwheat seeds  
sweet potato purée  
Grand Veneur sauce

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**Zacharie Cloutier panna cotta**  
hazelnut sablé  
caramelized apple, five-spice and juniper berries

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**Pastry Chef's Éric Lessard Fantasy**  
sablé Breton, blueberry cream and puree  
wild berries sorbet

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## 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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