

INSPIRATION

Celeriac cream soup

braised poultry hearts
porcini mushroom espuma

Swordfish marinated with spices

beetroot carpaccio and cake
gin granita, cilantro sprouts

Arctic char

herb and nut barley risotto
squash puree
creamy sage meat jus

or

Duck breast

braised red cabbage, blueberries and buckwheat seeds
sweet potato puree
Grand Veneur sauce

Fine Québec cheeses

wild flower honey
homemade dried berry granola

or

Pastry Chef's Éric Lessard Fantasy

sablé Breton, blueberry cream and puree
field berries sorbet

72.

Ask our sommeliers for a wine pairing experience!



SAINT - A M O U R

1 9 7 8