

DISCOVERY

Mise en bouche gourmande

Duck foie gras

served three ways
textured fruit variations, brioche bread

Mushroom cream soup

pin nuts and lardoons
sweat pea espuma pearled with truffle oil

Skate wings

herb and nut barley risotto, squash puree
creamy savory meat jus

Milk-fed veal loin

braised kidney, organic mushroom
celeriac purée
Quebec cheese creamed sauce with elderberry

Sabot de Blanchette

hazelnut sablé
poached apple with tonka bean

Pastry Chef's Éric Lessard Fantasy

cocoa cookie, pear jelly and ice cream
caramelized white chocolate chantilly

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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