

# Saint Sylvester 2018

31<sup>st</sup> of December

## **Festive mise en bouche**

oyster, caviar and Québec vodka

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## **foie gras cornet and confit**

orange, spruce and porcini praline  
brioche bread, sea salt

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## **Seared Scallops**

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

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## **Mushroom broth**

Gaspesian Yellow fin Tuna  
crispy potato and coriander foam

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## **Atlantic Halibut**

Jerusalem artichokes, hazelnuts  
truffle and meat jus

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## **Quebec beef filet mignon and bone marrow**

sweet pea and onion purée  
Savoie cabbage and lardoons  
short broth creamed with morel mushrooms

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## **Goat and Sheep**

panna cotta, flakes  
crab apple and tonka bean

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## **Pine cone apple**

chocolate bavaroise, black spruce  
Camerise ice cream and nectar

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## **Café, tea and Petit fours**

**165. before tax and servie**  
**Menu à la Carte not available**