

# 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**  
roasted pistachios and orange  
balsam fir mousse

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**Striped Bass**  
butternut squash puree  
herb, nut and barley risotto  
creamy sage meat jus

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**Guinea Fowl**  
breast cooked vacuum sealed at low temperature  
balsam fir infused ballotine  
spätzle and morels mushroom sauce, meat jus

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**Zacharie Cloutier**  
almond shortbread  
poached apple with tonka bean

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**Pastry Chef's Éric Lessard Fantasy**  
Choux pastry, chocolate patisserie cream  
caramelized white chocolate Chantilly, field berry ice cream

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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.



S A I N T - A M O U R

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