

# 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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### Arctic char

creamy mushroom carnaroli risotto  
sweet pea purée with truffle  
shrimp foamy white wine sauce

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### Milk fed veal loin

potato rösti, wilted Brussels sprouts and lardoons  
blue cheese cream sauce and elderflower vinegar

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### Zacharie Cloutier mille-feuille

caramelized apple  
quince purée

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### Pastry Chef's Éric Lessard Fantasy

Deo Gracias panna cotta cheese  
pistachio chantilly, cocoa soft cake, honeysuckle 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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