

INSPIRATION

Celeriac cream soup

roasted pistachios and orange
balsam fir mousse

Fish and seafood terrine

thyme crumble, yuzu beads
homemade mandarin mascarpone

Striped Bass

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

or

Guinea fowl

breast slowly cooked sous-vide
balsam fir infused ballotine
spätzle and mushroom sauce, meat jus

Québec fine cheese

wild honey flower
small berry granola bar

or

Pastry chef's Éric Lessard fantasy

Choux pastry, chocolate patisserie cream
caramelized white chocolate Chantilly, field berry ice cream

72.

Ask our sommeliers about wine pairing experience



SAINT-AMOUR

1 9 7 8