

INSPIRATION

Celeriac cream soup

roasted pistachios and orange
balsam fir mousse

Fish and seafood terrine

thyme crumble, citrus beads
homemade mandarin mascarpone

Arctic char

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

or

Milk fed veal loin

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

Québec fine cheese

wild honey flower
small berry granola bar

or

Pastry chef's Éric Lessard fantasy

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

72.

Ask our sommeliers about wine pairing experience



S A I N T - A M O U R

1 9 7 8