

# VALENTINE'S DAY MENU 2019

## Princess scallops and caviar from British Columbia

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### Hot foie gras

blinis extra dark cocoa, hunter's sauce and seabuckthorn

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### Winter garden

fresh and marinated root vegetables

raspberry vinegar pearls and nordic berries sorbet

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### Turlo farm's piglet

pancetta with thyme

broth emulsified with parmesan cheese and fresh truffle

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### Oyster surprise *Saint-Amour*

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### Canadian black cod

velouté of Jerusalem artichokes sliced at meat juice

mushrooms nest and crispy slices potatoes

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### Sheep's millefeuille

apples and vanilla harmony

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### All for you

half sphere of chocolate cream

red fruits heart, spicy aphrodisiac sorbet

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### Small box of sweets

\$ 150 / person (plus taxes and service)



S A I N T - A M O U R

1 9 7 8