

## VALENTINE'S DAY MENU 2019

### **Princess scallop and caviar from British Columbia**

\*\*\*

### **Hot foie gras**

blinis extra dark cocoa, Grand Veneur sauce and sea buckthorn

\*\*\*

### **Winter garden**

fresh and marinated root vegetables  
raspberry vinegar pearls and nordic berries sorbet

\*\*\*

### **Turlo farm piglet**

pancetta with thyme  
broth emulsified with parmesan cheese and fresh truffle

\*\*\*

### **Oyster surprise *Saint-Amour***

\*\*\*

### **Canadian black cod**

mushroom nest, crispy potatoes  
Jerusalem artichoke puree and meat juice

\*\*\*

### **Sheep cheese millefeuille**

apple and vanilla harmony

\*\*\*

### **All for you**

Half sphere of chocolate cream  
red fruit heart, spicy aphrodisiac sorbet

\*\*\*

### **Petits fours**

\$ 150 / person (plus taxes and service)



S A I N T - A M O U R

1 9 7 8