

INSPIRATION

Poultry consommé emulsified with Parmesan

organic mushrooms
truffle espuma

Québec red deer

egg yoke confit with aromatics
crispy potato ficelle
sage emulsion and homemade mascarpone

Grenobloise ray wing

lemon confit and herbs Carnaroli risotto
foamy white wine sauce

or

Piglet loin and neck

cooked at low temperature with garlic and thyme
goat cheese, squash and dried tomato tortellini
creamy meat jus with rosemary

Québec fine cheeses

wild honey flower
berry granola bar

or

Pastry chef's Éric Lessard fantasy

Deo Gratias panna cotta cheese
pistachio cream, cocoa soft cake, red fruits and spices ice cream

72.

Ask our sommeliers about wine pairing experience



S A I N T - A M O U R

1 9 7 8