



SAINT - A M O U R

1 9 7 8

Chef Jean-Luc Boulay, Maître Cuisinier de France, and his brigade wish to send your taste buds on a journey with our **seven-course Blind Menu** at \$135, inspired by local Quebec products.

Wine paring available.

Our wine list is now available now available on our web site.
saint-amour.com/menus-cellier/

SUMMER MENU

APPETISERS

- Classic foie gras terrine, Quebec flavours 50 g**
ground cherry jelly, crab apple butter,
local candied berries and toasted house made brioche 28.
- The foie gras Experience 80 g**
tradition and innovation five ways
variations of textured fruits and vegetables 35.
- Grilled foie gras escalope from Turlo Farm**
brioche bread, blueberry chutney with dune pepper,
cooking juice with minaki and mint 38.
- Gaspesian seafood and organic Charlevoix charcuterie**
shrimp and dill baton, smoked mussels,
abalone and Stimpson clam escabeche,
urchin mousse, chorizo and coppa chips 28.
- Arctic char carpaccio**
sturgeon caviar, pansy declension ,
daisy buttons and cattail hearts 28.
- Organic and wild mushrooms**
porcini puree and praline,
marinated shimeji, king chips and mushroom cappuccino 26.
- Quebec lobster bisque coral and vanilla**
organic corn foam 18.
- Le Saint-Amour vegetable cream soup** 16.



SAINT - A M O U R

1 9 7 8

MAIN COURSES

Turlo Farm whole squab

supreme sage butter roast,
thigh confit with foie gras,
beetroot puree, Quebec nuts with a raspberry and liver gastric sauce 52.

Canadian bison striploin

potato and thyme rosette, seared chanterelle mushrooms
Elizabeth blue cream sauce, roasted hazelnuts and
mild black garlic braising juice 52.

Sweetbread and lobster

almond and potato purée,
Quebec green asparagus,
cream sauce with morels and Samos wine 52.

Scallops and piglet flank

stuffed with tartufata and pearled with truffle oil,
foamy sweat pea and vermouth sauce 52.

Fish of the day

inspiration from ocean to ocean Market price.

The garden abundance

fresh and marinated vegetable tart,
goat cheese and tarragon vinaigrette 46.

Please, inform us of any food allergies.

The fresh market cuisine experience requires a certain time for preparation.

Thank you for your understanding!