

Your Table d'hôte Menu

<i>3 Course Menu; Entrée, main course and dessert</i>	\$62
<i>4 Course Menu; two entrées, main course and dessert</i>	\$78
<i>Discover the Quintessential Experience!</i>	
<i>5 course Tasting Menu, Chef Lindsay Petit's inspiration</i>	\$99
<i>Regional products and Seafood, upon reservation (before 9 p.m.)</i>	

Appetizers

Foie gras terrine
Marinated with Grand Marnier and vanilla
Sour cherry jelly and brioche toasts

Tartar of the moment
Raw fish or meat
Knife-cut and garnished upon the whim of the chef

"Cappucino" of Red pepper and tomato with almond dust
Grilled goat cheese cheddar on smoked bacon and bell pepper bread
Tatsoi lettuce tossed with hot pepper oil

Autumn squash and roasted apple soup
Duck confit, thyme and chard
Spiced coconut cream

Rocket and Radicchio salad
Salt roasted pumpkin seeds
Grilled sweet potato, shaved fennel
Elderberry and hazelnut vinaigrette

New Brunswick blue crab spring roll
Sour papaya and Napa cabbage salad
Sweet chili soy dip

Jamaican-style jerk tuna
Brunoise of exotic fruit and cloudberry foam
Coriander paint and sprouts
(Add seared foie gras: Supplement \$12)

Seared Québec Foie gras
Chef's weekly creation
(Supplement \$9)

Main courses

Fish of the day

“Matsutake” duo

Pine mushroom gnocchi
Sautéed pine mushrooms with Heirloom tomatoes
Quenelle of homemade tomato paste, fresh basil

Northern Elk

Squash berry paint and wild game jus
Fondant potatoes and young soybeans

Québec duck breast and confit with truffles

Seared duck breast, simple juniper berry jus
Squash risotto with truffle honey and rosemary
Confit duck thigh, pumpkin and pear relish

“Faux” Surf and turf

Braised beef short rib
Lobster mushrooms and soft polenta
(Add lobster tail: \$15 supplement)

New York steak

or

Filet mignon

(Supplement \$5)
Peppercorn sauce
Mashed potatoes, vegetables

Grilled Veal chop

Cippolini onion and balsamic jus
Grilled vegetables with lemon
Truffle potato purée
(Supplement \$15)

“Seafood bouillabaisse-style”

Shrimp, lobster, scallop and mussels
Saffron broth with blue potatoes and red onion rings
Roasted garlic rouille
(Supplement \$18)

Taxes and service are extra