



RESTAURANT

la Quintessence

---

## TASTING

## MENU

---

### Amuse-bouche

Sturgeon caviar, blinis & sour cream

### Appetizers

House smoked salmon, celery turnip purée

Cream of parsnip and roasted cauliflowers  
accompanied by its 'St-Jacques'

Lemon grilled gambas, black rice & coconut arancini,  
sherry & coconut milk vinaigrette

Pan-seared & torchon foie gras, on a gingerbread, with a  
poached pear deglazed with *Belle de brillet* liquor  
(9 services)

Blueberry & mushroom deer tartar,  
rosemary tile, baby greens

Trou Normand (9 services)

### Main dish

Pan fried breast of duck & confit leg,  
sweet potato purée & haskap berry gastrique

### Dessert

Appletree: apple jelly and mousse with *Sortilege* liquor,  
crumble and vanilla ice cream,

7 services – 125 \$

Supplement of \$95 p.p for wine pairings

9 services – 150 \$

Supplement of \$110 p.p for wine pairings  
*plus service and taxes*