



Discovery Menu

Oysters with champagne sabayon

~

Foie gras torchon, candied dates,
oranges & sesame

~

Roasted scallop, celeriac & black trumpets
mushrooms

~

Mushrooms risotto, truffle and parmesan

~

Roasted sablefish, swiss chard
fingerlings potatoes, port wine sauce

~

Roasted duck breast from Lac Brome, pearl barley,
Brussels sprouts, verjuice & almonds

~

Iced Vacherin

\$140 - 7 services

+ \$105 - with wine pairing

Service & Taxes are extra