



RESTAURANT

la Quintessence

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## À LA CARTE

### APPETIZERS

Spring salad, roasted beets, warm goat cheese, honey & thyme vinaigrette & walnuts

14

Pan-seared or torchon foie gras, on a gingerbread, with a poached pear deglazed with *Belle de brillet* liquor

25

Red wine and yellow French onion soup,  
*Windigo* cheese from Mont-Laurier

12

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

19

32 *with sturgeon caviar*

Caesar salad, Romaine hearts, garlic flower croutons,  
pancetta, anchovies and fried capers  
foam vinaigrette ☆

16

Duck poutine, sweet potatoes, Port wine, shallot sauce,  
'*Riopelle*' cheese ☆

19

Oysters of the market, 6 for \$26

Rockefeller oysters, Pernod & Parmesan 6 for \$32

☆ Signature dishes

plus service & taxes



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### MAIN DISHES

Nagano pork chop, two-mustard sauce,  
with a 5 spices purée ☆

35

Pan roasted gnocchi with wild mushrooms, di Bufala  
melted mozzarella & pumpkin pesto

30

Angus beef filet (7 oz), Yukong gold potato mousseline  
with Île-aux-Grues Cheddar, morel forestiere sauce

70

Arctic char, cardamome infused red wine caramel,  
pearl barley risotto with leek fondant

30

Scallops U-10, truffle sauce,  
Wilted mushrooms, Parmesan polenta  
& red wine piglets lardoons ☆

58

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

38

Two-sesame red tuna tataki on a bed of spinach,  
celeriac mousseline & honey glaze

42

### SIDE DISHES

Caviar 'Impérial'	60
One shrimp 6/8 (pound)	8
Pan seared scallops U-10	10
Sautéed wild mushrooms	12
Vegetables	10

☆ Signature dishes / plus service and taxes