

GASTRONOMIC EXPERIENCE

195\$

TRADITION

Tartlet, leek and house lardo,
Quebec melon and siberian caviar

SOUTH SHORE

Halibut rillettes, gribiche espuma,
green tomato and young ginger salsa,
wine-poached pear

Foie gras barraté, Québec grapes and
peaches, matsutake and pu'er tea

VEGGIE

Potato gnocchi, black garlic vegetable jus
and marinated wild mushrooms

HARVEST

Sablefish, chimuchurri sauce, glazed beet,
fermented plum and roasted cauliflower

Stuffed rabbit saddle, meat jus with
fermented plum, île d'Orléans squash and black walnut
paste

NEW ARRIVAL

Tomato tatin, birch and chili syrup, 1608 espuma
and homemade focaccia

Safroned Orleans Island apple, chestnut fondant
and faisselle cream

**PERSONALIZED
MENU
155\$**

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OR

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and homemade focaccia

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