

GASTRONOMIC EXPERIENCE

205\$

TRADITION

Clam and Magdalen Islands scallop chowder,
snowcrab, leek oil, Siberian caviar

CLASSICS

Halibut escabèche, fermented plum,
salsify and camelina oil

Barraté foie gras, lingonberry chutney,
sweet potato chips and green chartreuse

VEGGIE

Potato gnocchi, black garlic vegetable jus
and marinated wild mushrooms

ROOTS

Sea bass, shrimp and Espelette pepper
mousseline, miso tender leek,
grilled tomato choron sauce

Suckling pork loin, morel and sweetgrass jus,
fennel sausage, maple and yuzu glazed parsnips

CONSERVATION

Alfred the Farmer's tartlet, maple and birch syrup
vinaigrette, grapes and dried duck

Orleans Island baby kiwi vacherin style,
miso ice cream, sage diplomat and
aloe vera coulis

PERSONALIZED MENU

155\$

TRADITION

Clam and Magdalen Islands scallop chowder,
snow crab, leek oil, Siberian caviar

CLASSICS

Halibut escabèche, fermented plum,
salsify and camelina oil

OR

Barraté foie gras, lingonberry chutney,
sweet potato chips and green chartreuse

VEGGIE

Potato gnocchi, black garlic vegetable jus
and marinated wild mushrooms

ROOTS

Sea bass, shrimp and Espelette pepper
mousseline, miso tender leek,
grilled tomato choron sauce

OR

Suckling pork loin, morel and sweetgrass jus, fennel
sausage, maple and yuzu glazed parsnips

CONSERVATION

Alfred the Farmer's tartlet, maple and birch syrup
vinaigrette, grapes and dried duck

OR

Orleans Island baby kiwi vacherin style,
miso ice cream, sage diplomat and
aloe vera coulis