

# GASTRONOMIC EXPERIENCE

205\$

## TRADITION

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

## CLASSICS

Halibut escabèche, fermented apples  
and wild ginger

Foie gras baratté, caramelized black walnut,  
rhubarb compote, black garlic and jerusalem artichoke

## VEGGIE

White asparagus and fiddlehead,  
beurre blanc egg yolk, and Périgord truffle

## ROOTS

Walleye, shrimp and Espelette pepper mousseline,  
tender leek, grilled tomato choron sauce

Beef tenderloin, 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

165\$

\*Please note that as of June 14 th 2026, the personalized menu will no longer be offered to our guests\*

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snow crab, leek oil, Siberian caviar

## CLASSICS

Halibut escabèche, fermented apples  
and wild ginger

OR

Foie gras baratté, caramelized black walnut, rhubarb  
compote, black garlic and jerusalem artichoke

## VEGGIE

White asparagus and fiddlehead,  
beurre blanc egg yolk, and Périgord truffle

## ROOTS

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tender leek, grilled tomato choron sauce

OR

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fennel sausage, maple and yuzu glazed parsnips

## CONSERVATION

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vinaigrette, grapes and dried duck

OR

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