

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\$

TRADITION

Clam and Magdalen Islands scallop chowder,
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

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

OR

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

OR

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