

# menu | 75\$

Gaspésie halibut crudo, smoked cherry and toasted sesame dressing, red beet, cilantro, green onion



AAA beef bavette tartar, black truffle emulsion, grated foie gras gravlax from Canard Goulu, brioche



Magdalen Islands smoked scallops, Quebec asparagus, yuzu beurre blanc, citrus condiment and Island of Orleans black garlic shallots



Herb-stuffed guinea fowl breast, cavatelli, poultry jus, sautéed mushrooms



Cream puff, rhubarb confit, Madagascar vanilla ice cream, chocolate sauce

\*the menu is subject to change.

