

GASTRONOMIC EXPERIENCE

205\$

TRADITION

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

CLASSICS

Wild seabass crudo, clementine, peach and fennel
vinaigrette, sweet cicely, camelina oil

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

VEGGIE

Salsify boulangère and fiddlehead, beurre
blanc, egg yolk and melanosporum truffle

THE SEASON'S MARK

Lobster tail, grilled kale and choron sauce
Lobster claw, cucumber, chimichurri and shiso

Beef tenderloin, turnip and lovage meat juice,
green asparagus and morels

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