GASTRONOMIC EXPERIENCE

205$

TRADITION

Siberian caviar, Kamouraska sea urchin cream,
puffed sticky rice and guinea fowl croquette

ISLAND OF ORLEANS

Hamachi, wild ginger-marinated pear,
parsnip purée and seaweed crisp

Truffle foie gras terrine, stuffed candied
crabapple, shokupan bread

VEGGIE

Shiitake, cabbage and potato mille-feuille,
miso and wintergreen tea consommé, camelina oil

THE SEASON'S MARK

Magdalen Islands scallop, mussel and
Stimpson's surf clam, saffron potato espuma,
fennel vierge

Duck breast, Island of Orleans blackcurrant,
red beet and Madagascar wild peppercorn

NEW ARRIVAL

Raclette de Compton with pink peppercorns,
tender leek, yellow plum and green tomato condiment
and iberian ham

Butternut squash custard and caramel,
coffee mousse and opaline, birch syrup-glazed squash
and Appalaches truffle oil