



*Restaurant & Winebar*

### **Your Table d'hôte Menu**

*3 Course Menu; Entrée, main course and dessert* \$65

*4 Course Menu; two entrées, main course and dessert* \$82

*Discover the Quintessential Experience!*

*5 course Tasting Menu, Chef Lindsay Petit's inspiration* \$101

*Regional products and Seafood, upon reservation (before 9 p.m.)*

### **Appetizers**

#### **Foie gras terrine**

*Marinated with Grand Marnier and vanilla  
Ice cider jelly, brioche toasts*

#### **Tartar of the moment**

*Raw fish or meat  
Knife-cut and garnished upon the whim of the chef*

#### **Sunchoke and smoked sablefish chowder**

*Creamy fish soup with locally farmed sun- chokes  
Flavoured with smoked sablefish and fresh lemon thyme*

#### **Calamari**

*Espelette spiced fried calamari  
Cucumber, tomato, red onion and crumbled Sheep feta  
Wild raspberry vinaigrette*

#### **Garden green salad**

*Fresh lettuce from "Red river gardens"  
Heirloom tomatoes, farm fresh radish  
Cucumber and anise hyssop vinaigrette*

#### **Veal sweetbreads sauté**

*Deglazed with "Pineau des Charentes", wintergreen tea and honey*

#### **Red Tuna with Caribbean temptations**

*Exotic fruit brunoise, coffee oil and sweet stevia  
Cloudberry foam, coriander paint  
(Supplement \$7)*

#### **Seared Foie Gras**

*Chef's weekly creation  
(Supplement \$12)*

#### **"Aquarello" organic risotto**

*Quebec forest mushrooms or black truffle (when available)  
(Market Price)*



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## **Main courses**

### **Seafood**

*Jumbo Shrimp and seared scallop  
Saffron, mussel, and Prosciutto sauce  
(Supplement \$12)*

### **St-Agathe-Des-Monts Trout**

*Lemon and Asian asparagus "brown butter" sauce  
Wild rice in steamed Boston lettuce leaves*

### **Nagano pork filet**

*Québec ginger, carrot and citrus jus  
Forbidden black rice and sautéed greens*

### **Canadian Elk**

*Wild game jus and Chanterelle risotto*

### **Duck**

*Breast of Québec duck, tomato confit  
Labrador tea and five-spice glazed seasonal fruit*

### **Lamb**

***Two cuts, two cooking styles, two countries***  
*Herb crusted New Zealand Chop and Québec shoulder confit  
"Charcutière" sauce with grape must mustard and cornichons*

### **NY steak**

*or*

### **Filet of Angus beef**

*(Supplement \$7)  
Peppercorn sauce  
Potato purée and summer vegetables*

### **Veal chop**

*Cippolini and balsamic jus  
Grilled vegetables  
(Supplement \$17)*

### **Lobster "thermidor"**

*Corn and bell pepper succotash, sweet potato  
(Supplement \$25)*

*Taxes and service are extra*