

Appetizers

Magical "Michael" salad

From Runaway Creek farm

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Homemade smoked fish

Filet of rainbow trout, sashimi style

Homemade smoke walleye from Quebec

Salad of crucifers and their particular puree

Bliny, fresh cheese and Canadian caviar

22 (Hotel meal plan: supplement \$6)

Rising Sun

Grouper two ways

Ceviche and lotus root marinated

Cooked in a marinade, seared with sesame

Sticky rice served in a sheet of nori with black tobiko

Soft boiled quail egg, tile of rice vermicelli

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Basques Parfum

*Grilled sardine and seared blood sausage
with fresh green peas and tendrils of pea shoots*

Tomato basque style cassoulet

of whelk "sea snails" with chorizo

Tempura vegetables cone

Mayonnaise flavored with Basque pimenton

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Poultry Lovers

Poultry liver mousse

Seared guinea fowl liver and duck foie gras

Golden lollipop of duck foie gras torchon

Crouton of homemade flax bread

Salad of lola rosa

28 (Hotel meal plan: supplement \$12)

Flavor of the Islands

Marinated Gambas served on a skewer

Shellfish broth in an airy mousse

Mini bread, iodized monkfish liver and shellfish butter

28 (Hotel meal plan: supplement \$12)

5th flavor Beef CAB AAA

Beef Carpaccio, trilogy of asparagus with tamari

Toasted and powdered corn, carbonized onions

Cold reduction of shitake mushroom juice

Dashy mousse and fresh seaweed acidulated with yuzu

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