

Appetizers

Mesclun mixture a la Diable

Maple vinaigrette

10

Butternut squash soup

Coulis of garden herbs

11

House-smoked trout

Blinis with tart sauce

16

Tuna on tuna

Tataki and tartare, yuzu emulsion, citrus salad

18

Sautéed duck foie gras

on chestnut pudding

with wild ginger syrup

Mousse of poultry liver and port caramel

26 (Meal package: \$10 supplement)

Poutine revisited

Pont-Neuf potatoes

Duck confit, Riopelle cheese from Isle aux Grues

Balsamic BBQ sauce

16

Sautéed scallops

Slivered fennel and celeriac with smoked almonds

Lemon vinaigrette

22 (Meal package: \$6 supplement)