



RESTAURANT

la Quintessence

MEAL PLAN

APPETIZERS

Winter salad, roasted beets, warm goat cheese, honey & thyme vinaigrette & walnuts

Blueberry & mushroom deer tartar,
rosemary tile, baby greens
Extra | 6

Pan-seared or torchon foie gras, on a gingerbread, with a poached pear deglazed with *Belle de brillet* liquor
Extra | 11

Red wine and yellow French onion soup,
Windigo cheese from Mont-Laurier

Cream of parsnip and roasted cauliflowers
accompanied by its 'St-Jacques'
Extra | 5
Extra | 18 *with sturgeon caviar*

Caesar salad, Romaine hearts, garlic flower croutons,
pancetta, anchovies and fried capers
foam vinaigrette ☆

Duck poutine, sweet potatoes, Monarde sauce,
'*Riopelle*' cheese ☆
Extra | 5

Lemon grilled gambas, black rice & coconut arancini,
sherry & coconut milk vinaigrette
Extra | 11

Oysters of the market, 6 for \$26

Rockefeller oysters, Pernod & Parmesan 6 for \$32

☆ Signature dishes

plus service & taxes



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MAIN DISHES

Nagano pork chop, two-mustard sauce,
with a 5 spices purée ☆

Pan roasted gnocchi with wild mushrooms, di Bufala
melted mozzarella & pumpkin pesto

Angus beef filet (7 oz), Yukong gold potato mousseline
with Île-aux-Grues Cheddar, morel forestiere sauce
Extra | 33

Arctic char, cardamome infused red wine caramel,
pearl barley risotto with leek fondant

Venison loin with Labrador tea, bluberry & elderberry
compote, butternut squash risotto
Extra | 20

Scallops U-10, truffle sauce,
Wilted mushrooms, Parmesan polenta
& red wine piglets lardoons ☆
Extra | 21

Pan fried duck breast & confit leg, sweet potato puree &
haskap berry gastrique

Two sesame red tuna tataki on a bed of spinach,
celeriac mousseline & honey glaze
Extra | 5

SIDE DISHES

Caviar 'Impérial'	60
One shrimp 6/8 (pound)	8
Pan seared scallops U-10	10
Sautéed wild mushrooms	12
Vegetables	10

☆ Signature dishes / plus service and taxes

Menu proposed for packages including lodging