



Appetizers

TARTAR OF QUÉBEC RAISED BEEF, «LA FERME EUMATIMI»
PRESERVED LEMON & CORNICHON VINAIGRETTE, GRILLED BELL PEPPERS, PARMESAN

SHELLFISH CHOWDER
YUKON GOLD POTATOES, LEEKS, CORN, AIOLI CROUTON

RED TUNA TATAKI ENCRUSTED WITH SESAME SEEDS
LIGHTLY SPICED SEAWEED SALAD, CORIANDER MAYONNAISE

SALAD OF FINE GREEN BEANS, «EFFILOCHÉ» OF DUCK
GARNISH OF PRESERVED TOMATOES & CHEESE

HOUSE-SMOKED SALMON
BLINIS, VIRGIN OLIVE OIL VINAIGRETTE, HERBAL SOUR CREAM

BAY OF FUNDY SCALLOPS
PARSNIPS «CAVIAR DE MUJOL», LARDONS
8\$ SUPPLEMENT

ESCALOPE DE FOIE GRAS POÊLÉE
«DES DUCS DE MONTRICHARD DE ORFORD»
ONION CONFIT & CRANBERRY CHUTNEY, BALSAMIC VINAIGRETTE
SUPPLEMENT
20\$ / 50G
32\$ / 100G



Main Course

BREAST OF DUCK, «DES DUCS DE MONTRICHARD DE ORFORD»
SMOKED DUCK & SAVOY CABBAGE
RED BERRY & LONG PEPPER JUS DE VIANDE, CORNBREAD

ROASTED POLENTA WITH ABBAYE ST-BENOÎT BLUE CHEESE
CONCASSÉ OF TOMATOES, PORTABELLAS & FRESH HERBS, BELL PEPPER COULIS

GRILLED VEAL TENDERLOIN
RAGOÛT OF WILD MUSHROOMS WITH TRUFFLE OIL
BROCCOLI PURÉE WITH «DOMAINE DE COURVAL, DE WATERVILLE» GOAT CHEESE

ROASTED LEG OF QUEBEC LAMB
EGGPLANT PURÉE WITH ORANGE FLAVOURS,
ROASTED ROOT VEGETABLES WITH FLAT PARSLEY

MARKET FRESH FISH
CHORIZO & LEEK ORZO, SAFFRON CREAM SAUCE

PAN-SEARED HALIBUT, ORGANIC RICE WITH LEMON AND NORDIC SHRIMP
COCONUT MILK AND GRILLED ALMONDS

FILLET MIGNON, GRILLED, «FERME EUMATIMI, DE ST-MAJORIQUE»
BROWNE «RATTE» POTATOES, RATATOUILLE WITH ROSEMARY, SHALLOT SAUCE
10\$ SUPPLEMENT

DUO OF HALF LOBSTER AND SEARED SCALLOPS
ORGANIC QUINOA, ENHANCED WITH TOMATO, ASPARAGUS & SEAFOOD BISQUE
10\$ SUPPLEMENT

TIGER SHRIMP, PAN-SEARED
GARLIC PANCAKE, MILLE-FEUILLE OF YELLOW BEETS & BOK CHOY
PERNOD SAUCE
10\$ SUPPLEMENT



Sweet Endings

RAIN FOREST MATÉ CRÈME BRULÉE
CARDAMOM SHORTBREAD COOKIE

TWO CHOCOLATE MOELLEUX
WITH BURSTS OF ROASTED CACAO BEANS

MONTÉLIMAR NOUGAT, A FROZEN EUROPEAN TREAT
RASPBERRY COULIS

LEMON CURD TARTLET, CLOUD OF MERINGUE
WHITE CHOCOLATE AND ZESTS OF LIME

GUAYAQUIL CHOCOLATE MI-CUIT 'EN COCOTTE'
12 MINUTE DELAY -

SUMMER STRAWBERRIES
SPICED WITH HIMALAYAN LONG PEPPER AND GRAND MARNIER
4\$ SUPPLEMENT

BANANA AND CHOCOLATE MILLE-FEUILLE
CROWNED WITH CARAMEL SAUCE TINGED WITH FLEUR DE SEL
8\$ SUPPLEMENT



CAROUSEL OF QUÉBEC AND IMPORTED CHEESE
YOUR WAITER WILL BE PLEASED TO INFORM YOU OF
THIS EVENING'S SELECTION OF DOMESTIC AND IMPORTED CHEESES
(THREE SELECTIONS OF YOUR CHOICE)
15\$

CHEESE MAY BE SUBSTITUTED FOR DESSERT FOR A SUPPLEMENT OF 8\$ PER PERSON



La Table du Chef

MARINATED SCALLOPS, PRESERVED LEMON VINAIGRETTE
SEAWEED SALSA, LIGHTLY SPICED
**SAUVIGNON BLANC, STAETE LANDT, MARLBOROUGH, 2005, NOUVELLE
ZÉLANDE**

BRAISED LAMB PARMENTIER
BUTTERED LEEKS AND YUKON GOLD POTATOES
RIOJA RESERVA, MARQUES DE RISCAL, 2002, ESPAGNE

CREAM OF JERUSALEM ARTICHOKE & MUSHROOMS
«EFFILOCHÉ» OF DUCK WITH TRUFFLE OIL

ATLANTIC HALIBUT
GARLIC BLINIS & ASPARAGUS
SOAVE CLASSICO SUPERIORE, VIGNETI FOSCARINO, INAMA, 2004, ITALIE

FILLET OF BEEF «FERME EUMATIMI»
WITH DUCK FOIE GRAS «DUCS DE MONTRICHARD»
QUINOA AND RED BEET CHUTNEY
LE GRAND VIN, OSOYOOS LAROSE, VALLÉE DE L'OKANAGAN, 2003, CANADA

HONEY ROASTED PEAR, ONION CONFIT CROUTON
*«LE RASSEMBLEU» CHEESE FONDUE, DRIED RED GRAPPES,
BALSAMIC REDUCTION*
ALSACE, GEWURZTRAMINER SONNEGLANZ, BUTT-GEYL, 2003, FRANCE

GUAYAQUIL CHOCOLATE MI-CUIT 'EN COCOTTE'
BANYULS, CUVÉE LÉON PARCÉ, DOMAINE DE LA RECTORIE, 2005, FRANCE

MIGNARDISES

THIS MENU CAN ONLY BE SERVED TO ALL GUESTS AT THE TABLE
THIS TASTING MENU IS OFFERED AT 88\$ PER PERSON
THERE IS A 30\$ SUPPLEMENT FOR HOUSEGUESTS
THE WINE PALETTE IS OFFERED AT 65\$ PER PERSON