

Amerindian Menu

Entrées



Home-made smoked trout and scallop,
citrus lovage emulsion, whitefish roe,
pied de poule on toasted rye bread

Or

Oak leaves radish salad, dried duck magret
with pepper juniper,
maple vinaigrette with garlic horseradish



Maple sorbet and sage Minaki



Tajine of halibut and leek, hashed Jerusalem artichoke
with lard, creamy sturgeon and goat cheese sauce

Or

Giant ravioli stuffed with shrimp and fish of the day,
lobster sauce

Or

Nunavut caribou in Labrador tea,
North Shore blueberry sauce,
potato and wild leek Napoleon



Dried cranberry bannock bread and
blueberry sorbet with hazelnut tile



Great North herbal tea or selection of fair trade coffee

\$59