

Exploration Menu

Entrées



Warm Saint-Jacques trilogy from the North Shore
orange and mooseberry micro-salad



Quail rilette, foie gras, Muscat wine jelly,
tender vertigo greens in sherry truffle vinegar

Or

Seared foie gras, fig caramel and pear chutney
grilled nut bread



Two-style pearl oyster
confied stuffed leg and roasted breast, truffle slices
asparagus and veal broth in tarragon

Or

Giant scallops and shrimps, cream of fennel,
zesty citrus risotto

Or

Salad of Dover sole browned in hazelnut butter
seasonal vegetables



Selection of local cheeses
argan oil, dried fruit, micro-salad



Our selection of desserts



Great North herbal tea or selection of fair trade coffee

\$68