

# Le William

## GTATOSAC

The foretaste

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Light chanterelle cappuccino, fresh goat cheese crisp,  
foie gras and smoked duck, wilderness sauté

Or

*Vanilla infused jumbo shrimp, finger lime, sea beans,  
ground cherries and ginger*

Or

Cep mushroom Tatin, panaché of young sprouts,  
smoked bison, cranberry and nut oil vinaigrette

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Spur of the moment granita

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Slow-cooked lamb shank served with peppery green  
adler and "Dominus Vobiscum Double" Charlevoix  
dark beer sauce, beans of the day

Or

Lobster, clams and mussels en panaché  
served with sea foam and sea spinach

Or

*Glazed halibut filet, fresh asparagus, coconut,  
lemongrass, coriander and sea pepper*

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Our dessert menu

The Great North herbal tea, Kusmi tea or coffee

\$55

Food and wine pairing

\$110

We pride ourselves on serving local seasonal  
products based upon availability



*Papeterie Saint-Gilles*