

Le William

TATOUSHAK

The foretaste

Quinoa stuffed quail, fresh herbs,
sumac infused quail juice reduction

Or

Pan seared duck foie gras caramelized at your table,
lindi peppercorn parsnip puree
and sauteed fruit with verjus

Or

*Half lobster, tier of confit tomatoes and sweet peppers,
ginger and basil, yuzu and Thai basil emulsion*

Spur of the moment granita

Labrador tea infused deer tenderloin served
with a full-flavoured game stock, root vegetables

Or

Duck two ways, caramelized breast and a
*mushroom-stuffed leg confit, served with l'Île d'Orléans's
"Monna & Filles" "Le Capiteux" blackcurrant sauce*

Or

Giant scallops, crushed squash berries, roasted sweet
pepper espuma, sea foam juice and barley risotto

Selection of fine regional cheeses

Our dessert menu

The Great North herbal tea, Kusmi tea or coffee

\$75

Food and wine pairing

\$130

We pride ourselves on serving local seasonal
products based upon availability



Papeterie Saint-Gilles