

TATOUSHAK

Palet teaser

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Quail two ways, grilled parsnip, vertigo young sprouts,
garnished with elderberry juice and
Boréales spices

Or

Pan seared foie gras, puréed butternut squash, lindi
peppercorn and verjuice glaze finish

Or

Half lobster on confied tomate and bell pepper layers,
ginger and basil flavourings

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The granite of the day

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Venison filet with Labrador tea and its juice fortified with
Mona Lisa liquor, served with glazed artichokes and
carrots

Or

Casserole of veal cheeks, mushrooms of the day and
Lacoste Farms tomatos, infused with garlic

Or

Sea scallops, milled viburnum berries, purée of roast bell
pepper, barley risotto with Écume de Mer wine

❧

Selection of local cheeses

❧

Choice from our desert menu

Great North herbal tea, Kusmi tea or coffee

\$75