

# *Le William*

## TOUSOUHAK

The foretaste

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*Oysters and smoked fish, wasabi cream,  
whitefish roe and flavor pearl*

Or

Duck foie gras au torchon, stewed apples and pears,  
pear ice wine and sweet bun

Or

Slow-cooked wild boar marinated in boreal spices,  
tomme de brebis sheep's cheese shavings  
and lobster mushrooms, diabolic blend greens

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Spur of the moment granita

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Pan seared Arctic char, herb oil,  
balsamic vinegar and veal glaze

Or

Daily selection of veal, mushroom fricassee,  
*l'île d'Orléans's "Monna & filles" "Le Madérisé"*  
wine reduction, pine nut persillade

Or

Amerindian spice-crust rack of young goat,  
"Sortilège" and caraway meat glaze

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*Selection of fine regional cheeses*

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Our dessert menu

The Great North herbal tea, Kusmi tea or coffee

\$65

Food and wine pairing

\$120

We pride ourselves on serving local seasonal  
products based upon availability



*Papeterie Saint-Gilles*