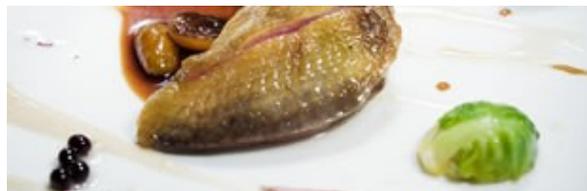




À LA CARTE MENU



FIRST COURSES

Pan-seared foie gras, strawberry, poached rhubarb and strawberry vinegar reduction **\$28**

—

Fiddleheads and boletus mushrooms, soft-boiled egg, melted gruyère cheese, quince purée **\$22**

—

Razor clams, daylily, strawberry, cipollini. vinaigrette with gin **\$21**

—

BLT and snow crab, pancetta, arugula sprouts, lemon mayonnaise **\$23**

—

Lobster and green asparagus cream, boletus mushrooms, white asparagus, crispy bread and lobster butter **\$23**

—

British-Columbia shrimps, cucumber, white spruce, sea buckthorn purée and lobster caramel **\$23**

—

Sea snail salad, radish, cherry tomato, seaweed, spinach, rice lettuce, patty-pan squash and aioli **\$21**

—

Morel mushrooms stuffed with crab, sea buckthorn purée, Bell pepper purée, lobster caramel and vegetable glaze **\$24**

—

Princess scallops marinated with strawberry water, strawberry, daikon, fir mousse **\$21**

MAIN COURSES

Duck magret and heart, carrots, black garlic, cranberry mustard, camomile sauce **\$48**

—

Atlantic halibut, tomato, fiddleheads, herb salad and smoked fish stock **\$45**

—

Beef ribeye, fried fiddleheads, spinach, bell pepper purée, bordelaise sauce **\$48**

—

Chicken breast with seaweed, mussels, boletus mushrooms, asparagus, pancetta, strawberries and mussel juice cream **\$42**

—

Rack of suckling pig, sponge toffee, beet, white bean purée, cameline and beet sauce **\$48**

—

Cavatelli with foie gras, cream, morel mushrooms, spinach, asparagus and parmesan cheese **\$47**

—

Lamb shank, spinach purée with mint, boletus mushrooms, green garlic, asparagus, rhubarb and lemongrass sauce **\$44**

—

Cavatelli with lobster, cream, morel mushrooms, spinach, asparagus and parmesan cheese **\$47**

À LA CARTE MENU



DESSERTS

Québec greenhouse strawberries, lime cake,
mead and pink lemonade jellies and angelica sorbet **\$14**

 Brut, Barone Pizzini, Frianciacorta **\$12**

Baba au gin, lime glaze, coconut foam,
and pineapple sorbet **\$13**

 Sauternes 2000, Sélection, Rousset-Peraguy **\$19**

Pear Bavarian, vin jaune cream, poached pear,
confit pear,
olive caramel and powder **\$14**

 Grappa di Barolo 9 ans, Marolo **\$16**

Fruit meringue wafers, squash cream and ice
cream,
strawberries and balsam fir sugar **\$13**

 Burgenland 2007, Ruster Ausbruch,
Feiler-Artinger **\$16**

Brownies with wild ginger milk sorbet,
sea buckthorn ganache and pistachio nougatine **\$14**

 Québec 2008, Cidre de Glace, Clos Saragnat **\$17**

Coffee and rum aromatized with orange **\$10**
and chocolate whipped cream