



**Montréal à Table 2018 (November 1st to 11th 2018)
4 Courses Menu From \$43**

1st course

Celeriac velouté, Caramelized Bacon from Valens Farm (Huntingdon), Fried Shallot

Gaspesian Lobster Bisque, Caviar, Fresh Cream, Shiso Sprout from Urban Farms Ô Plant (Mtl) (+5)

France , Gaillac Les Greilles 2016, Domaine Causse Marines 3 oz

2nd course

Cadet Roussel Farm (Mt-St-Grégoire) Carrot Medley (BBQ roasted, mashed, lacto-fermented), Coriander Sprout, Katsobushi, Wild Carrot Flowers

France, Vouvray Spring 2017, Tania & Vincent Carême 3 oz

Corn Duck from Canard du Village Farm (St-Pie), Homemade Mustard, Brassicas Flowers

Italie, Chianti Rufina 2015, Selvapiana 3 oz

Beef Tartar, Perigord Black Truffle, Fried Leeks, Egg Yolk from Valens Farm (Huntingdon), Ashes (+8)

Italie, Chianti Rufina 2015, Selvapiana 3 oz

Pan-Seared Foie Gras from Rougié (Eastern Township), Mt St-Grégoire Apples, Boreal Spices (+10)

France, Cahors, Le Combal 2014, Domaine Cosse Maisonneuve 3 oz

Main Courses

Vegetable Bolognese, Spaghetti of Carrots, Chervil Sprout, Gré-des-Champs Cheese (St-Jean-sur-Richelieu)

France, Chinon Expression 2015, Pascal et Alain Lorieux 5 oz

Roasted Quail from Patrick Brodeur Farm (Saint-François du Lac), Hay-Infused Cream, Pan-Fried Fingerling Potatoes, Fried Leeks (Foie Gras Sauce +4)

Espagne, Navarre Emilio Valerio 2014, Laderas de Montejurra 5 oz

Mbakhar Lamb, Green Peas, Candied Lemon, Purple Shiso from Fleur En Bouche (Bedford). (+8)

Californie, Syrah Côte de l'Ouest 2013, domaine de Terre Rouge 5 oz

Desserts / Desserts

Fudgesicle, Manjari Chocolate, Roasted Hazelnuts

Banyuls Reserva, Domaine de la Tour Vieille

Apple Crumble, McIntosh from Mont-St-Grégoire Ice Cream, Oat, Pine Forest Nard.

Hongrie, Tokaj-Hegyalja, Vendanges Tardives 2015 2 oz

Quebec Cheeses Duet, Brown Butter, Wild Flower Honey & Pollen from Les Miels d'Anicet (Ferme-Neuve), Homemade Bread (+4 or +16 extra course)

Québec, Franklin, Cidre de Glace Entre Pierre & Terre 2 oz