



## TABLE D'HÔTE

Price 125

### APPETIZERS

#### PARSNIP VELOUTÉ

salsify, honey, pollen

#### BEETROOT SALAD

horseradish cream, birch syrup, camelina

#### AGNOLOTTI

celeriac, black truffle, cheese Alfred le Fermier

#### ISLAND SCALLOP

potato, leek, black truffle

#### EASTERN TOWNSHIPS RABBIT

risotto, mustard, safran

#### FOIE GRAS FROM LA CANADIÈRE

almond, lingonberry, puff brioche

### MAINS

#### PITHIVIER

potato, mushroom, swiss chard,  
vegetable juice

#### FRESH RICOTTA RAVIOLO

egg yolk, swiss chard, safran

#### PACIFIC SABLEFISH

kohlrabi, wild mushroom,  
royal kombu broth, sunflower oil

#### PORK FROM THE GASPARD FARM

parsley root, jerusalem artichoke, sour cherry

#### STERLING BEEF

potato, spinach, red wine sauce  
*for an additional 15\$ : seared foie gras*

#### DUCK BREAST FROM LA CANARDIÈRE

turnip, carrot, citrus

### DESSERTS

#### PEAR

red wine ganache, cocoa nibs, pear sorbet

#### CHOCOLATE

chocolate and caramel ganache, peanut,  
fleur de sel, caramel ice cream

#### SQUASH

corn bread, seabuckthorn,  
fleur de sel du Saint-Laurent

#### RHUM BABA

apple, oat,  
crabapple

#### CHEESE FROM QUÉBEC

instead of the dessert 14 | added to the dessert 25

 **RELAIS & CHATEAUX**

Please note that an optional 2% gratuity, dedicated to the kitchen staff, will be added to your bill.