

The Gourmet Gift

3-COURSE TABLE D'HÔTE

APPETIZERS

Potage of the moment

Chef's inspiration

OR

Estérel salad

Yuzu vinaigrette, crunchy vegetables, smoked pumpkin seeds.

MAIN COURSES

Canadian flank steak

Marsala reduction sauce with cream and oyster mushrooms, served with homemade fries

OR

Nova Scotia roasted trout

Chilled ricotta emulsion, marinated chioggia beets, green peas, northern shrimp salad, raspberry pearls.

OR

Roasted cauliflower

Apple cider vinegar, soy milk, olive vierge sauce, and taro chips.

DESSERTS

Your choice from the dessert menu

This menu is exclusive to this offer and cannot be substituted.