

Summer Menu

Three-course menu 109
Four-wine pairing 105
Sommelier's featured wine + 30

AMUSE-BOUCHE

Scallop tartare

Confit rhubarb, rouille, seaweed powder, beet chips, passion fruit pearls

APPETIZER

Salmon Pizzetta

Tobiko cream, ponzu, pickled shallots, cherry tomatoes, jalapeño and raspberry pearls

MAIN COURSES

Duck breast

Squash tartlet with orange blossom and cinnamon, almonds, beet purée and glazed shimeji

DESSERT

Strawberries in Bloom

Québec strawberries, mint-infused syrup, almond granola crisp, yogurt crèmeux and goat cheese ice cream

À la carte

Maritime oysters (6 or 12) / 24-46

Local cheese plate / 29

*Taxes and service not included.