

Tasting menu

Let yourself seduced...
A fine culinary experience awaits you.
Seven dishes have been created
in a five-course tasty dinner.

Appetizer

Our own smoked salmon
radicchio, fennel, baby greens and
yuzu dressing

Food & wine pairing:

L'Orpailleur Brut – Vignoble de l'Orpailleur, Québec (90 ml)

Starters

Duck tartare
mango, pancetta, truffle mayo,
maple and Espelette croutons

and

Half-cooked duck foie gras
Golden Mistelle cranberries,
fig and hazelnut toast

Food & wine pairing:

The Audacity of Thomas G. Bright, Gewurztraminer et Pinot Grigio, 2021 (150 ml)
Ontario

Mains

Calf sweetbread

pan fried in brown butter, caramelized apples,
white chocolate sauce

and

Confit beef cheek

caprese ravioli, fried kale, black garlic green asparagus,
reduced truffle veal juice

Food & wine pairing:

Niagara Peninsula, V.Q.A., Pinot Noir, 2020 (150 ml)
Inniskillin, Ontario

L'Ancêtre Cheese Factory

Fully organic, the cheese platter offers an old cheddar,
a gouda and Le Baluchon, served with grapes and nuts.

Food & wine pairing:

Okanagan Valley, Pinot Blanc, Five Vineyards, 2020 (90 ml)
Mission Hill, Ontario

Dessert

Home-made dessert

A pure delight by our creative sweet master

Food & wine pairing:

Cuvée du Sommelier, Vin de glace aromatisé de chocolat (60 ml)
Artisans du Terroir & Auberge Godefroy, Montérégie

Plan approximately 3 hours for the service.

80. per person | Extra 17. to package

45. per person | Food & wine pairing

