

# Tasting Menu

| **Seven-course** |

Let yourself seduced...  
A fine culinary experience awaits you.

## | **Appetizer** |

Scallop ceviche,  
mango and red pepper brunoise

**Food & wine pairing:**

Asolo Prosecco, Superiore, Fano, Extra Brut  
Astoria – Italie (90 ml)

## | **Hot starter** |

Seared cod, butter-roasted shiitakes and  
leeks, Hollandaise sauce

**Food & wine pairing:**

Chablis, Ste-Claire, 2022  
Jean-Marc Brocard – France - Bourgogne (150 ml)

## | **Cold starter** |

Sea buckthorn flavored duck trilogy  
Rillettes | Smoked | Torchon

**Food & wine pairing:**

Ontario, Pinot Noir  
Inniskillin – Canada (150 ml)





## | Main |

Pistachio and mustard crusted rack of lamb,  
vegetable Parmentier with braised meat,  
organic black garlic reduced sauce

**Food & wine pairing:**

Châteauneuf-du-Pape, Tradition, 2022  
Château Fortia – France - Vallée du Rhône (150 ml)

## | Entremet |

Gouda strudel with  
vanilla-caramelized pears and apples,  
roasted pecans

**Food & wine pairing:**

Samos, Muscat Blanc  
Samos Wine – Grèce – Iles de la Mer Égée (60 ml)

## | Dessert |

Pastry cook's inspiration

**Food & wine pairing:**

Morbleu, Rhum Épicé  
Distillerie Mariana – Trois-Rivières (30 ml)

## | Mignardise |

Samson artisanal chocolate factory

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**Plan approximately 3 hours for the service.**

**100.** per person | Extra 30. to package

**65.** per person | Food & wine pairing