



MENU *St-Sylvestre*

Louisbourg Room
Thursday, December 31st, 2026
(Ticket purchase required)



Appetizer

Duck foie gras mousseline,
haskap, bacon

Starter

Duck trio with chutneys
Smoked | Tataki | Rillettes

Sorbet

Sparkling red berry and apple must granita

Main dish

Land & Sea
Sous-vide beef, Nobashi shrimp with garlic scape,
roasted seasonal vegetables, potato purée,
five-pepper demi-glace

Dessert and coffee

Cinnamon pecan
Cinnamon biscuit, pecan mousse,
whipped vanilla ganache, toasted pecans



179. per person

89. 3 to 11 years old

Service included, taxes not included

