

HOOGAN ET BEAUFORT

5 COURSE TASTING MENU 75

WINE PAIRING 45

FOR THE ENTIRE TABLE ONLY

CHARRED FOCACCIA & BUTTER 3

WARM OYSTER, APPLE, CIDER SABAYON (6 FOR 18) OR (12 FOR 35)
AMUSE-BOUCHE OF THE DAY MP

GRILLED QUEBEC GREEN ASPARAGUS, MOZZARELLA, PURSLANE, CRACKER 16
COBIA, RADISH, GREEN STRAWBERRY, BUTTERMILK, GINGER, CORIANDER, QUINOA 18
GRILLED BONE MARROW, BLANC DE GRIS OYSTER MUSHROOM, SOURDOUGH, MUSTARD 18
SWEETBREAD, GRILLED SUCRINE, FAISSELLE, PARMESAN, LARDO 20
GRILLED OCTOPUS, FINGERLING POTATO, OLIVE, BURNT PEPPER YOGURT 21

SPAGHETTI, BLANC DE GRIS OYSTER MUSHROOM, SMOKED BREAD, SORREL CREAM 15
ORECCHIETTE, QUEBEC BRAISED LAMB, LAMB BACON, LOUIS D'OR 16
GARGANELLI, DUCK CONFIT, ZUCCHINI, PINE NUT, PARMESAN 17

HAY FLAVOURED GUINEA FOWL, KING ERYNGII, TURNIP, DAYLILY 28
LAMB FROM LOCHETTE FARM, HONEY, MAÏTAKÉ, PARSNIP, SWISS CHARD 30
CHINOOK SALMON, WILD SHRIMP, RED BELL PEPPER, ROMANESCO, BÉARNAISE 32
GRILLED PIECE OF BEEF, OYSTER MUSHROOM, CARROT, ALMOND, MUSTARD 28 / 38

TO SHARE

RIBSTEAK, CAPPELLETTI, RICOTTA, CARROT, MUSHROOM 110

THREE CHEESES, PEAR, NUTS, HOMEMADE CRACKERS 18

