

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

BLANC DE GRIS OYSTER MUSHROOM, PARMESAN, CAPER, SMOKED BREAD, VIDALIA ONION 15

GRILLED QUEBEC GREEN ASPARAGUS, WILD SHRIMP, VEGETABLE NAGE, PURSLANE 17

COBIA, RADISH, GREEN STRAWBERRY, BUTTERMILK, GINGER, CORIANDER, QUINOA 18

NORDIC SHRIMP, CUCUMBER, WATERMELON RADISH, GARLIC FLOWER 19

SWEETBREAD, GREEN ASPARAGUS, BACON, SMOKED EGG YOLK, ONION, WATERCRESS 20

GRILLED OCTOPUS, FINGERLING POTATO, OLIVE, BURNT PEPPER YOGURT 21

BLANC DE GRIS OYSTER MUSHROOM SPAGHETTI, SMOKED BREAD AND SORREL CREAM 15

ORECCHIETTE, QUEBEC BRAISED LAMB, LAMB BACON, PARSLEY, LOUIS D'OR 16

GARGANELLI, DUCK CONFIT, ZUCCHINI, PINE NUT, PARMESAN 17

HAY FLAVOURED GUINEA FOWL, KING ERYNGII, TURNIP, DAYLILY 28

PIGLET FROM BEAURIVAGE FARM, HONEY, MAÏTAKÉ, PARSNIP, SWISS CHARD 29

PACIFIC HALIBUT, WILD SHRIMP, RED BELL PEPPER, ROMANESCO, BÉARNAISE 35

GRILLED PIECE OF BEEF, OYSTER MUSHROOM, CARROT, ALMOND, MUSTARD 28 / 42

TO SHARE

RIBSTEAK, CAPPELLETTI, RICOTTA, CARROT, MUSHROOM 110

THREE CHEESES, PEAR, NUTS, HOMEMADE CRACKERS 18

