

HOOGAN ET BEAUFORT

CHARRED FOCACCIA & WHIPPED BUTTER 4*

WARM OYSTERS, APPLE, SABAYON
(6 FOR 20) OR (12 FOR 38)

SEA URCHIN, MISO, ZUCCHINI
(2 FOR 18)

NORDIC SHRIMP, SHISHITO, BISQUE, STRING BEAN, BASIL 20
OYSTER MUSHROOM, WHIPPED RICOTTA, HERB EMULSION, CHIVE FLOWER 22
BEEF TARTARE, GRILLED EGGPLANT, GREEN PEAS, THYME 22
SOCKEYE SALMON, SHIITAKE, CUCUMBER, NASTURTIUM 23

CARAMELLE, EGGPLANT, TOMATO, GOAT CHEESE 24
SPAGHETTI, NORDIC SHRIMP, ZUCCHINI, PRESERVED LEMON, NDUJA 26

GUINEA FOWL FROM KEGO'S FARM, CHIOGGIA, OYSTER MUSHROOM, PLUM 35
BEEF STRIPLOIN FROM PRINCE EDWARD ISLAND, CARROT, PICKLED MUSTARD SEED, BEET 36
ATLANTIC COAST HALIBUT, ZUCCHINI, KOHLRABI, MISO 38
DUCK FROM LA CANARDIÈRE, ROASTED ROOT VEGETABLE, SOUR CHERRY 38

TO SHARE

RIB STEAK FROM PRINCE EDWARD ISLAND, AGNOLOTTI, GRILLED BABY ROMAINE 125

DESSERTS

QUEBEC CHEESE SELECTION 18

STRAWBERRY, PISTACHIO, MOZZARELLA, WHITE CHOCOLATE 12
POUND CAKE, RASPEBERRY, DULCEY CHOCOLATE, CAMOMILLE 12



H O O G A N E T B E A U F O R T

TASTING MENU

90 PER PERSON

FOR THE ENTIRE TABLE

WINE PAIRING

60 PER PERSON

GREEN PEAS, TOKYO TURNIP, BRESAOLA
CHARRED FOCACCIA WITH WHIPPED BUTTER

SOCKEYE SALMON, GOOSEBERRY, SEA ASPARAGUS

LOBSTER RAVIOLI, PANCETTA

AGED BEEF FROM PRINCE EDWARD ISLAND, MORREL, TOKYO TURNIP

BLUEBERRY, MERINGUE, LEMON BALM

MIGNARDISE