

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

CHARRED FOCACCIA & WHIPPED BUTTER 4*

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

OYSTER MUSHROOM, SHISHITO, RYE BREAD, BLACK BURN 22

BEEF TARTARE, GRILLED EGGPLANT, TOMATO, BRIOCHE 22

KING SALMON, CAULIFLOWER, GINGER, SHISO 23

BLUEFIN TUNA, PEACH, SHIITAKE, PUFFED RICE 27

CARMELLE, EGGPLANT, TOMATO, RICOTTA SALATA 24

ORECCHIETTE, LOCHETTE FARM LAMB, BURNT BELL PEPPER, RAPINI, LOUIS D'OR 25

SPAGHETTI, SEAFOOD, BIQUINHO, SMOKED BREAD 26

KEGO FARM GUINEA FOWL, BEANS, MAÏTAKE, ORCHARD FRUIT 35

PRINCE EDWARD ISLAND BEEF STRIPLOIN, CARROT, PICKLED MUSTARD SEED, BEET 37

ATLANTIC COAST HALIBUT, SPAGHETTI SQUASH, TOMATILLO, CHANTERELLE, SMOKED GORIA, MISO 38

TO SHARE

PRINCE EDWARD ISLAND RIB STEAK, AGNOLOTTI STUFFED WITH RICOTTA, CHANTERELLE 125

DUO OF LAMB, BLACK TRUMPET, POTATO, GRILLED RADISH, JUS, CANDIED LEMON 125

DESSERTS

QUEBEC CHEESE SELECTION 18

PEACH, CORN, RICOTTA, CARAMEL 12

POUND CAKE, RASPBERRY, CARAMELIZED CHOCOLATE, CAMOMILLE 12

STRAWBERRY, MOZZARELLA, PISTACHIO, WHITE CHOCOLATE 12



TASTING MENU

90 PER PERSON

FOR THE ENTIRE TABLE

WINE PAIRING

60 PER PERSON

CANTALOUPE, GOAT CHEESE, GREEN ONION
CHARRED FOCACCIA WITH WHIPPED BUTTER

RED TUNA, NECTARINE, PUFFED RICE

CAPPELETTI, CORN, PANCETTA

DRY AGED BEEF FROM PRINCE-EDWARD-ISLAND, CHANTERELLE, CAULIFLOWER

BLUEBERRY, MERINGUE, LEMON BALM

MIGNARDISE

