

HOOGAN ET BEAUFORT

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

FOIE GRAS TERRINE FROM LA CANARDIÈRE, GRAPES, HOMEMADE CRACKER 25

BLUEFIN TUNA, PEACH, SHIITAKE, PUFFED RICE 27

AGNOLOTTI, SMOKED SQUASH, BLACK TRUMPETS, RICOTTA SALATA, RADICCHIO 24

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

KEGO FARM GUINEA FOWL, BEANS, MAÏTAKE, CHAMPAGNE GRAPES 35

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

COD FROM NEWFOUNDLAND, SPAGHETTI SQUASH, TOMATILLO, CHANTERELLE, SMOKED GORIA, MISO 38

TO SHARE

PRINCE EDWARD ISLAND RIB STEAK, RAVIOLI, CHANTERELLE, GRILLED BABY ROMAINE 125

DESSERTS

QUEBEC CHEESE SELECTION 18

PEACH, CORN, RICOTTA, CAMEL 12

POUND CAKE, RASPBERRY, CARAMELIZED WHITE CHOCOLATE, CAMOMILLE 12

STRAWBERRY, MOZZARELLA, PISTACHIO, WHITE CHOCOLATE 12



TASTING MENU

90 PER PERSON

FOR THE ENTIRE TABLE

WINE PAIRING

60 PER PERSON

ZUCCHINI, SHISHITO, QUINOA
CHARRED FOCACCIA WITH WHIPPED BUTTER

RED TUNA, RHUBARB, PUFFED RICE

CAPPELETTI, CORN, PANCETTA

DUCK FROM LA CANARDIÈRE, BLACK GARLIC, BARTLETT PEAR

GRAPES, MERINGUE, LEMON BALM

MIGNARDISE