

HOOGAN ET BEAUFORT

CHARRED FOCACCIA & WHIPPED BUTTER 4

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

OYSTER MUSHROOM, DAIKON, MISO EMULSION, SMOKED BREAD 22

BEEF TATAKI, TOKYO TURNIP, TATSOI, AVONLEA, BRIOCHE 22

FOIE GRAS TERRINE FROM LA CANARDIÈRE, CRANBERRY, PEAR, PORTO, CRACKER 25

BLUEFIN TUNA, SHIITAKE, CUCUMBER, PUFFED RICE 27

JAPANESE WAGYU, MATSUTAKE 70

GARGANELLI, DUCK, LEEK, PECORINO 24

CAVATELLI, LOCHETTE FARM LAMB, BURNT BELL PEPPER, BROCCOLI, AVONLEA 25

SPAGHETTI, MATSUTAKE, SMOKED BUTTER 28

PRINCE EDWARD ISLAND BEEF STRIPLOIN, CELERIAC, GREEN ONION, GARLIC FLOWER 37

LAMB FROM LOCHETTE FARM, PARSLEY ROOT, TURNIP, MAITAKE, HASKAP BERRIES 38

ATLANTIC HALIBUT, SPAGHETTI SQUASH, TURNIP, YELLOWFOOT MUSHROOM, GORIA, MISO 40

TO SHARE

PRINCE EDWARD ISLAND RIB STEAK, RAVIOLI, BRUSSEL SPROUT, BÉARNAISE 125

DESSERTS

QUEBEC CHEESE SELECTION 18

"GÂTEAU AUX ÉPICES", SQUASH, OAT, HAZELNUT 12

GRILLED POUND CAKE, SESAME, APPLE, CARAMELIZED CHOCOLATE 12

CHOCOLATE GANACHE, BURNT PEAR, CRANBERRY, MIELE 12



TASTING MENU

90 PER PERSON

FOR THE ENTIRE TABLE

WINE PAIRING

60 PER PERSON

SQUASH, PANCETTA, PAK CHOÏ
CHARRED FOCACCIA WITH WHIPPED BUTTER

BLUEFIN TUNA, SHIITAKE, PUFFED RICE

RAVIOLI, BEET, AVONLEA

DUCK FROM LA CANARDIÈRE, MORREL, POTATO, FOIE GRAS JUS

WHITE BEET, APPLE, BROWN BUTTER

MIGNARDISE