



# MENU

## *Tasting*

7 course

### Trout | Cranberries | Fennel

Food & wine pairing:

Bulles de Thé • Mucha Tie Guan Yin  
Lao – Québec (90 ml)

### Lobster | Yuzu | Corn

Food & wine pairing:

Chablis, Sainte Claire, 2022  
Brocard – France (150 ml)

### Duck | Leek | Sea Buckthorn

Food & wine pairing:

Valpolicella Classico Superiore, Ripasso, 2021  
Giuseppe Campagnola – Italie (150 ml)

### Beef | Cauliflower | Ginger

Food & wine pairing:

Cabernet & Shiraz, East-West Discovery Series, 2022  
Inniskillin – Canada (150 ml)

### Stag | Maple | Haskap Berry

Food & wine pairing:

Sélection à la Bordelaise  
provenant de notre cave de garde (150 ml)

### Cheese

Food & wine pairing:

Bas-Armagnac XO  
Domaine Tariquet (30 ml)

### Pastry chef delight

Food & wine pairing:

Vin de glace aromatisé de chocolat  
Artisans du Terroir – Canada (60 ml)

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Allow approximately 3 hours for the service of this menu.

100. per person | Extra 30. to package  
75. per person | Food & wine pairing