



## VALENTINE'S MENU

(\$165 / person)

### *Oyster*

Ginger confit - maitaise sauce - fried quinoa

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### *Scallop*

Beets - green apple - caviar from Quebec

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### *Lobster*

Ricotta - sweet clover - celery

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### *Duck*

Stuffed with foie gras - morello cherries - potato and celeriac press with truffle

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### *Chocolate*

Champagne - currants

*Executive Chef: Clément Hamy*

*Sous Chef: Sébastien Bordeleau*



To thank the work of our talented chefs, we have implemented a kitchen fee on the invoices.  
Thank you for your understanding.

