



JF



JEROME FERRER
EUROPEA

IT'S WITH GREAT PLEASURE TO WELCOME YOU IN OUR HOME.

PROLOGUE- INUKSHUK, A NATIVE STROLL
Appetizer bites : East to West introduction.
Surf & Turf around provinces of Canada.

APPETIZER

The irresistible lobster cappuccino with truffle.

KING CRAB AND SNOW CRAB

Unctuous crab cake with confit lemon peel and crab claw
or

THE LITTLE DUCKLING ENJOYING TAFFY

Pan-fried foie gras in gremolata with buckthorn from Quebec.
Chips, millet salad and fizzy candy.

IMMERSION TRIP

New Brunswick iodine oyster, creamy foam from the Eastern Maritimes.

WILD LOBSTER

Magdalen Island wild lobster cooked on its shell & charcoal.
Grilled, poached and confit in a wild garlic butter.
Root vegetable chowder and Yukon morel.

or

ANGUS BEEF

Alberta Prime Angus fillet mignon,
braised & caramelized in beef gravy. Vegetables in harmony with nature.

SWEET FACTORY

Ice cream, nougat chip and waffle

WATCH OUT

Flamboyant pancake

EPILOGUE - HEALTHY GUILT TRIP

Delicacies and sweetness of yesteryear.

EXPERIENCE MENU IN 8 COURSES : 135\$

SIGNATURE MENU IN 10 COURSES: 210\$ including a glass of rosé champagne with the lobster cappuccino.

Wine Pairings 3 wine glasses of 5oz
Elegance 75\$ - Prestige 125\$