

JEROME FERRER
EUROPEA

IT IS WITH GREAT PLEASURE THAT WE WELCOME YOU TO OUR HOUSE.

PROLOGUE – INUKSHUK, AN ABORIGINAL JOURNEY

Hors d'œuvre: an introduction from East to West
Surf and turf inspired by the provinces of Canada

MISE EN BOUCHE

An irresistible truffle lobster cappuccino

KING CRAB AND SNOW CRAB

Creamy crab cake with lemon peel confit and crab claw

or

LE CANARD SE SUCRE LE BEC

Pan-seared foie gras with a rosemary and Québec-grown apple butter crumble
Strawberry and rhubarb caramel with sparkling candies

AN IMMERSIVE VOYAGE

Iodized New Brunswick oyster, velvety Maritimes foam

WILD LOBSTER

Wild lobster tail, cooked and charbroiled on its shell
Grilled, poached and confit in a light garlic butter
Basil and lemon confit cake
Gourmet vegetables and Yukon morel chowder

or

ANGUS BEEF

Scarified Alberta Prime filet mignon
Braised and caramelized meat juice. Farm turned completely vegetables, in harmony with nature

FROM THE PASTRY CHEF'S ATELIER

Ice cream, nougat shards and wafer

CHAUD DEVANT

Flamboyant crêpe Suzette

EPILOGUE – HOLY GUILT

Treats and sweets from the olden days

8 COURSE GASTRONOMIC EXPERIENCE MENU : \$135

10 COURSE SIGNATURE TASTING MENU : \$195

Elegance Sommelier Bundle – Three 5 oz (15 cl) wine glasses \$75

Prestige Sommelier Bundle – Four 5 oz (15 cl) wine glasses \$125