

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 : \$145

10 COURSE SIGNATURE TASTING MENU : \$195

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

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