



### ENTRÉES

#### TIMBALE AUX CHAMPIGNONS

*Warm Mushrooms Flan, Croutons,  
Mushrooms Foam, Truffle Oil*

OR

#### NOIX DE ST JACQUES GRILLÉES, SAUCE VIERGE

*Grilled Hokkaido Scallops, Tomato  
Concassé, Squid Ink Tuile*

#### FOIE GRAS POÊLÉ

*Pan-Seared Foie Gras, Pickled  
seasonal Plums, Hawthorn  
Purée, Bak Kwa Sauce*

### PLATS

#### RISOTTO DE HOMARD

*Butter Roasted Canadian Lobster, Home Made  
Lobster Stock Infused Carnaroli Risotto,  
Sea Urchin Foam*

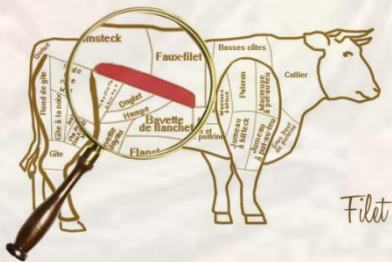


or

#### LA LÉGINE

*Miso glazed Patagonian Toothfish,  
Seasonal Beetroot, Uni Butter sauce*

or



#### BAVETTE DE WAGYU À L' ÉCHALOTE + 6\$

*Grilled Wagyu Flank Steak, Shallots Red  
Wine Reduction, Truffle Mash Potato,  
Mushroom Duxelles*

### DESSERTS

#### TARTE AU CHOCOLAT

*Slow Baked Valrhona 70% Chocolate, Peanut Mousse*

or

#### CRÈME BRÛLÉE

*Coffee Infused Crème Brûlée, Shortbread*

or

#### FROMAGES DE FRANCE

*3 Assorted Raw Milk French Cheese Plate with Chutney and Crispbread*

