



Gastronomic

Price: C\$80.00

Duck foie gras au torchon, candied Cortland apple with maple, apple puree, balsamic marinated chanterelle, salted butter brioche and “gingerbread” crumble

Pan seared Saint-Jacques, truffled asparagus puree, pepper confit salpicon, tomato chutney and Parmesan tuile

Zaatar crusted rack of lamb, creamy chickpeas puree with preserved garlic, mini carrots with saffron, roasted eggplant cake and apricot paste, fig gravy