



December 31st menu

Appetizer

Tasting of semi-preserved/semi-cooked foie gras with fleur de sel, winter spice and sourdough bread

or

Pairing of roasted scallops and scallop ceviche with pre-salted Bas-du-Fleuve herbs served with a julienned *Carpe Diem* green apple and whitefish caviar

or

Wild mushroom in pastry with a cream of Charlevoix Migneron and niçoise-style frisée salad

Lobster ravioli in an oak cask-aged *La Corne et la Muse* bisque

or

Cream of sweet potato, *Au Pied du Courant* and curry

Framboyante granita

Petite-Nation bison Wellington with a *La Corne et la Muse* green pepper sauce served with season vegetables

or

Roasted lobster and Key lime brown butter with curry vegetables on cauliflower purée

or

Vegetable vol-au-vent, champagne beurre blanc and *ESB 1821* candied shallots (échalotes confites en robe des champs)

Farandole gourmande de la St-Sylvestre

Happy New Year

Olivier Millot, Executive chef