



Local Flavour

## Foie Gras

From La Ferme Basque de Charlevoix

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## Galloway Beef Tataki

From La Ferme L'Oiseau Bleu  
Rolled on an arugula mousseline, sea buckthorn berry cream

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## Damson Plum Sorbet from L'Isle-aux-Coudres

On a pumpernickel bread with roasted garlic, lingonberries, truffle pearls, olive powder and breadstick

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## Cream of Jerusalem Artichokes

From La Ferme des Monts

Wilted leeks, apple butter mousse from Les Vergers Pedneault and coriander

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## Halibut

Root vegetable fricassée flavoured with balsam fir, butter sauce with Ungava gin and juniper berries, puffed sunflower seeds

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## Black Beer Ice Cream

From the Microbrasserie Charlevoix

Cappuccino jelly and lemon balm leaf, cold steam of coffee roasting

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## Under an Exotic Cloud

Chocolate cookie, crunchy pearl, chocolate fondant, vanilla milk mousse, citrus vinegar coulis, coconut espuma and chocolate and citrus ice cream

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