



Alizé

THE AUTUMN MENU

presented by
Chef Baptiste Gournay

STARTERS

Oysters (1/6/12)	5/25/46\$
<i>Shallots with ginger vinegar and lime</i>	
Organic Mussel Velouté with Mild Spices	22\$
<i>Mussels, radicchio and chives</i>	
Confit Wild Boar and Quebec Foie Gras Pie	32\$
<i>Bitter greens, wild boar jus with juniper berries</i>	
Colourful Beet Terrine, Pickled Mustard Seeds	18\$
<i>Tangy vinaigrette, nasturtium oil, herb-infused fresh goat cheese and walnuts</i>	

CHEESES

Selection of 3 Quebec cheeses (75g)	25\$(+10)
<i>Apple & cranberry chutney, dried fruits, crackers.</i>	

CHEF'S INSPIRATION ANNOUNCED WEEKLY

BISTRO MENU	\$50
TWO COURSE TABLE D'HÔTE - STARTER & MAIN COURSE	
5-COURSE TASTING MENU	\$125

MAIN COURSES

Nature of the Feast, Inspired by the Novels of Louise Penny :	46\$
Grilled Salmon, Cucumber Gazpacho with Fresh Herbs	
<i>Raw and charred cucumber, herb yogurt, grilled potato medallions</i>	
Quebec deer Wellington, rich jus	54\$
<i>Celeriac purée and roasted celeriac, sweet gale powder</i>	
Ferme Patch poultry Ballotine, Stuffed with Mushrooms and Tarragon	48\$
<i>Mycep mushroom fricassee, onions with Pic Bois maple vinegar, chicken jus</i>	
Pan-Seared AAA Beef Hanger Steak, Red Butter Sauce with Dune Pepper	59\$(+5)
<i>Pommes de terre « coin de rue »</i>	
Roasted Squash Risotto	34\$
<i>Preserved lemon, sheep's milk feta from Fromagerie de Bromont and crispy sage</i>	
Sour dough mini loaf with fir-smoked butter	9\$

DESSERTS

Caramelized Domaine Val-Brome Apple Pressé	14\$
<i>Crispy vanilla-butter tuile, whipped vanilla ganache and cider sorbet</i>	
Chocolate and Blackcurrant	14\$
<i>Crispy tuile and chocolate crèmeux, blackcurrant confit and sorbet</i>	