

Food Day Canada Menu

**August 1st, 2020 **

Saturday 7pm

*Seaweed and buckwheat noodle salad
with sea asparagus and sea rocket, nordic shrimp,
smoked eel and arctic char, house kimchi,
black peanuts, wild ginger miso*

Lobster mushroom bisque with fennel and lovage

*François' heirloom 'Pasquale' tomatoes, fried
green, creamed corn with cattail pollen and spear,
caponata with pickled daisy buds*

*Option: Pan-seared foie gras, house mead
& elderberry sauce, kohlrabi and sauerkraut with juniper,
boar bacon and new potato
(with Delux Menu or 25\$ supplement per person)*

*Local baby goat duo in a bell pepper, curry leaf
and Quebec long pepper sauce, wild rice and
chanterelles, cauliflower and bolete couscous
with lamb's quarters*

*Option : Regional Quebec cheese plate
with nuts from Joseph Thifault and cloudberry
(80g for two; with Deluxe menu or 20\$ supplement)*

*Wild berry and sweetgrass tart with wildflower
frangipane and Chantilly, frozen candycap parfait
and crispy meringue*

House tisane or Wild mushroom coffee

Bring your own wine

Regular 5 course Menu : 105+ txes
*(120\$ 'all included' (90.76 +13.61 (15% service)
+5.22GST +10.41PST)*

Deluxe Menu 7 courses with foie gras and cheese,
130\$ + txes (150\$ 'all included')
(113.45 +17.02 (15% service) +6.52GST +13.01PST)

Your host and forager: François Brouillard
Your chef : Nancy Hinton

Celebrating 34 years in the wild foods business!

Food Day Canada - a nation-wide celebration of