



# Little Louis'

## food day Canada tasting menu 2017

Blue Pearl oysters, cattail mignonnette

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stuffed Grande-Digue Quahog Clam,  
double smoke bacon, Absinthe (Fils Du Roy),  
Tomme De Champ Doré

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Shediac Bay jigged mackerel, Les Dignes Farm new potatoes,  
Broadfork Farm tomatoes, radish, mustard greens, sumac

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Nova Scotia halibut tartar, dehydrated sea lettuce,  
garden vegetable broth, tempura fried zucchini flower

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Acadian smoked sturgeon, Champ Doré buckwheat "Ploye",  
sunchoke chip, wild sturgeon caviar, flowers

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Memramcook pork belly & turnip "Mioche", Bay of Fundy lobster,  
Petitcodiac River sea asparagus

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Québec red tail venison loin, birch syrup glaze,  
fresh NB chanterelles, rappie pie, parisian carrots, Patty Pan

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bunch berries shortcake, wild blue berries, ice wine sabayon