

Food Day Canada Menu

**August 4th, 2018 **

Venison tataki with wild ginger mustard and King bolete aioli, pickled chanterelles, radish and daisy, hempseed, and bone marrow toast

Spicy guinea hen, wild rice and egg soup with fiddlehead kimchi, scapes and coriander

Marine green salad (sea spinach, sea asparagus, Canadian sandspurry and sea rocket), smoked eel and arctic char, fennel and new potato, sea parsley, sumac yogurt dressing, bee balm

Option: Pan-seared foie gras, balsam fir & mountain ash sauce, kohlrabi and goats-beard
(with Delux Menu or 25\$ supplement per person)

Roasted and braised pastured Pork from Ferme des Arpents Roses with 'wild steak spice' and smoked tomato, fried green tomato and summer 'succatosh' with corn and cattail

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

Wild berry elderflower cobbler with Maple scented Lactarius crust and milk caramel Chantilly, Sweetgrass Pawpaw sorbet

Wild mushroom coffee or House wildflower tisane

Bring your own wine

Regular Menu 5 courses, 120\$ 'all included'
(90.76 +13.61 (15% service) +5.22GST +10.41PST)

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

Your host and forager: François Brouillard

Your chef : Nancy Hinton

Celebrating 31 years in the wild foods business!