

Little Louís'

Food day Canada tasting menu 2019

Blue Pearl oysters & potatoes poached in local kelp,
Broadfork radish mousse, N-B pickled ramps, carrot chips, cucumber

Shediac bay jigged mackerel, buttermilk, Broadfork Farm fennel,
snap peas, nasturtium, Co-Pain sour dough, flax seed oil

Acadian Green Sturgeon Caviar, smoked sturgeon mousse,
Champ Doré farm buckwheat "plove"

Bay of Fundy lobster & Shannon's zucchini flower

Spring Meadows Farm pork head cheese, blueberry gelée,
Tokyo turnips, goose berries, Abraham's marigolds,
sea asparagus, chanterelles

Northumberland boneless molasses glazed lamb ribs,
Petitcodiac River goose tongue greens, Canadian chickpeas hummus,
pickled beets, thumbelina carrots

Memramcook beef short rib, lobster mushroom stuffed pasta,
tomato & garlic scapes

les petits fruits de Pré-d'en-Haut, pâte à choux,
big sky seabuckthorn ice cream

