

# **Food Day Canada Menu**

*\*August 3rd, 2019 \**

***François' ultra heirloom tomato & sea spinach salad, ripe red & fried green, with wild herb bee balm fresh cheese, venison jerky, wild grape 'balsamic' and camelina oil***

***Green bean and sea lettuce soup with fennel & lovage, cucumber and whelks, sumac***

***Half quail with wild ginger glaze, lobster mushroom, sea asparagus and buckwheat noodle, spicy sesame, hempseed and black peanut dukkah***

***Option: Pan-seared foie gras, house mead & elderberry sauce, cabbage slaw with smoked duck and new potato (with Delux Menu or 25\$ supplement per person)***

***Local wild boar 'head to tail': roasted leg, braised shoulder, and house sausage in cattail polenta, summer succatosh with corn and 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 Pavlova (black raspberry, wild blueberry & Saskatoon berry) with sweet clover meringue, Sweetgrass coulis & jelly, babaco & wildflower semifreddo (rosehip, milkweed, pineappleweed..)***

***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 32 years in the wild foods business!***