



Pettigrew's Menu

5 courses 75



Pairing 45

Équinoxe d'automne

DANS LA MER...MELADE -18-

Fresh oysters from the Maritimes (6), citrus sabayon, gin, Amermelade, pink grapefruit & Angostura mignonette, fizz powder

TARTARATOUILLE -20-

Beef tartare with zucchini emulsion, eggplant Baba Ganoush, marinated patty pan squash, red peppers, tomatoes, zucchini, chili oil, garlic & oregano crostini, Louis d'Or shavings from the Fromagerie du Presbytère

BON VERGER DE LA BELLA CASARA -19-

Mozzarella di Bufala from the Fromagerie Fuoco, apple crumble made with apples from Ile d'Orléans, gingerbread crumble, baby ginger from Quebec, lemon thyme, organic oats, verjuice vinaigrette, apple chips

UN VENT D'EST POLAIRE -25-

Scallop ceviche with clementine, lingonberries, mullet caviar, pink berry, lime & Ruby vinegar from la Villa vinaigrette, raspberry burst, wild rice

PUFF CUCURBITACÉE -23-

Our famous homemade black pudding with sage, honey & Gorria pepper, squash purée, prune chutney, fine squash tart with flax marzipan, roasted seeds & sheep feta, natural plum jus

MARCHE EN FORÊT -25-

Wild & cultured mushrooms from Quebec seared in white wine, butter & herbs, homemade focaccia with camelina oil, perfect egg, mushroom purée with garlic scapes, fine cheese shavings

LE PORC ÉPIQUE -26-

Piglet cheeks confit, supreme sauce with piglet jus, cabbage fondue with sea dulse & bacon, cold Brussels chifonade with vinegar, burnt onion, sunflower emulsion, Jerusalem artichoke



DISH OF THE BRIGADE : VOL AU-DESSUS D'UN NID DE CÉLERI -22-

Fine sweet onion Tarte Tatin, celery baked in a salt crust, roasted cipollini, vegetable ice cream with celeriac, petals in vinegar with fresh turmeric from Stoneham, fermented leek & creamy celery puree with parsley, organic yellow peas from Ferme Pré Rieur fried with dukkah from Northern Quebec



DESSERT FANTÔME -11-

Stracciatella mousse, flourless chocolate cookie, coffee & bog Labrador tea jelly, transparent cocoa nibs tile, Fantôme ice cream

HOCUS FONGUS -12-

Gluten-free crunchy biscuit with Liquorice Milkcap & flax, Flemish Beauty pear caramelized tatin style, honeycomb from the Rucher des Basses Terres, mushroom chips, white chocolate mousse, matsutake & honey ice cream

Artisanal bread from Borderon & Fils with our homemade butter, available on demand (+2)

