

Table d'hôte
Sherbrooke met la table
Ode to local artisans

\$45/person

NORD

Appetizers **Roasted carrots with coffee and black garlic glaze**
Variations on carrot, buffalo ricotta, savoury granola
with Espelette pepper, lamb's lettuce (pf)(nf)(gf)(vg)
Vegan version available

or

Pork terrine from Turlo farm
Black garlic focaccia, caramelized onion purée,
pickled squash, apples (pf)

Main dishes **Smoked duck with honey and lavender glaze**
Variations on beetroot, berries, sour cream
flavoured with gin aromatics, puffed wild rice
(pf)(gf)(gf)

or

Trout gravlax
Fennel confit, radish and cucumber, sea buckthorn jelly,
buttermilk, herb oil (pf)(gf)

or

Pointed cabbage "steak" from Nos Racines farm
Crabapple butter, celeriac and apple remoulade,
mushrooms, ancient grains (pf)(lf)(v)

Desserts **Hazelnut carrot cake**
Whipped cheese with caraway, sea buckthorn,
candied and pickled carrots, Québec ginger sorbet (pf)(vg)

or

Poire Belle-Helène
Pear in all its forms, chocolate, walnuts, amaretto (pf)(lf)(v)

(pf) Peanut free
(nf) Nut free
(gf) Gluten free
(lf) Lactose free
(v) Vegan
(vg) Vegetarian

Please mention any intolerance or allergy to your waiter. Allergen notes on the menu are for information purposes only. Unfortunately, we cannot guarantee the total absence of contact with one or more allergens, but we can assist you in choosing a dish that will suit your allergies, intolerances or eating habits. Menu subject to change without notice.