



## *Soups*

### **The Optician's Choice**

Cream of Nantes carrots and leeks with turmeric espuma, carrot chips and fried leek julienne

\$ 8

### **The Voltigeurs' Chowder**

Cream of poultry breast topped with green peas and carrot duxelle with basil and reggiano croutons

\$ 8

### **The Middle Eastern Charaba**

Crème of legumes, chicken broth and chickpeas, mixed beans and pulled poultry garnished with tabbouleh and fried chickpeas.

\$ 8

### **The Best of our Local Gardens**

Seasonal vegetable cream from local gardeners, vegetable broth, matcha tea, whipping cream and baker's garlic grits.

\$ 8

## *The pasta entrées*

### **Stuffed Raviolis with Ricotta Cheese**

Raviolis stuffed with ricotta, mycologist's blend combined with mushroom broth and parmesan cheese, pancetta and white wine.

\$ 14

### **Cavatelli al roma**

Cavatelli suego in cream with sausage and broccoli, pomodoro secco e basilico fritto.

\$ 15

### **The saccottinis fromagio e pollo**

Five-cheese mini baskets with ginger-bound chicken stock, green asparagus and roasted corn.

\$ 17

### **Rotollo all vitello**

Pasta rolls (2) stuffed with veal and spinach, veal stock sauce, dune pepper, spinach, fennel, garnished with broccoli and sun-dried tomatoes.

\$ 19



## *The entrées*

### **Mirage Energy Salad**

Two-colour quinoa, tofu, broccoli and multicoloured carrots, kale and yuzu vinaigrette.

\$12

### **The Farmer**

Multi-coloured beetroot raviolis stuffed with goat's cheese, berries with Anicet honey and caraway vinaigrette.

\$14

### **Fresca dei mare**

Ceviche of Manicouagan turbot, green juice (jalapeno, cucumbers, apples, celery, rhubarb, and ginger horseradish), fresh garnishes and coriander.

\$15

### **Our Mirage Angus Beef Tartar**

Angus beef cut with a knife, béarnaise sauce reduction, celery root condiment and Meaux mustard.

\$15

### **The Trawler's Snack**

Rimouski crab and vitelotte potatoes, wakame, quail eggs, bok choy and celery leaves with puffed rice chips.

\$16

### **The Burratina and its summer coloured fruits**

A variety of Heirloom tomatoes, compressed peaches with lemon, sumac and basil microgreens vinaigrette.

\$17

### **Duo of terrines from the banks of Brôme**

Duck and foie gras terrines, mushroom and oyster mushrooms with mustard condiments, caramelized onions, rhubarb compote and croutons with dune pepper.

\$19

## Main courses

### **Marrakech Chicken Breast**

Moroccan flavoured Voltigeurs' farm chicken breast covered with ras-el-hanout, grilled in the oven and served on couscous and bound tomato broth, tajine style couscous, raisins, chickpeas, carrots and fennel.

\$ 47

### **Dei Parma Chicken Breast**

Chicken breast from the Voltigeurs' farm stuffed with prosciutto, caciocavallo cheese, roasted spinach and pine nuts, served with vegetable tian, ratatouille, olives, tomato confit, artichoke and its potato mille-feuille.

\$ 50

### **Two-step Porto Gallo Cornish Hen**

Half Cornish hen, with the breast grilled Portuguese style and served on the confit leg, with fagioli ragout, saffron braised root vegetables and rainbow carrot gremolata.

\$ 47

### **Grilled Atlantic Salmon Fillet**

Served with lime grenobloise and hazelnut butter, lemongrass and ginger broth with crème fraîche, edamame, bok choy and fingerling potatoes.

\$ 53

### **Anse aux Meadows Cod Fillet**

Roasted Newfoundland cod fillet in fish broth sauce with saffron, garnished with peppers and edamame, and served with bok choy, smoked paprika oil and fingerling potatoes.

\$ 50

### **The Québec Rack of Pork**

Veal stock with apples, calavadosond and chimichurri sauce, served with spaghetti squash, mixed garden vegetables and potato mille-feuille.

\$ 53

### **Osso buco al Toscana**

Slow cooked veal shank in pomodoro and garlic broth, served with fagioli ragout, braised root vegetables with saffron and rainbow carrot gremolata.

\$ 54

### **Oven-baked Veal Loin from Lanaudière**

Baked rack of veal from Québec seasoned with fresh herbs and a wine merchant sauce, served with vegetable tian, ratatouille, olives, tomato confit, artichokes and potato mille-feuille.

\$ 60

### **Roast Veal Loin with 'nduja al calabria**

Local veal loin stuffed with n'duja and Calabrian sausages, served with vegetable tian, ratatouille, olives, tomato confit, artichokes and potato mille-feuille.

\$ 64

### **Angus Prime Rib**

Angus beef rib steak coated with black and green roasted pepper and caramelized with maple syrup, served with a marrow sauce, spaghetti squash, mixed garden vegetables and potato mille-feuille.

\$ 74

### **Granny's Simmered Angus Short Rib**

Slow cooked Angus short rib with grandna sauce, veal stock and fresh green olives, served with spaghetti squash, mixed garden vegetables and potato mille-feuille.

\$ 77

### **The Angus Beef Steak and Classic Grilled Chuck Flat duo**

Certified Angus beef tenderloin marinated in a grilled bourbon herb blend (chef's cooking), served with spaghetti squash, mixed garden vegetables and potato mille-feuille.

\$ 80

## *Desserts and delights by our pastry chef*

### **The Black Forest**

Chocolate biscuit, cherry confit, 70% chocolate mousse.

### **The Maple**

Dacquoise biscuit, lemon cream, mousse with a subtle maple flavour.

### **Raspeberry Cake**

Almond biscuit, raspberry cream, vanilla bavaroise, light raspberry cream.

### **Caramel Sweetness**

Chocolate biscuit, chocolate mousse, chocolate and caramel ganache.

The cost of the dessert is included in the price of the main course.