

**MTL**  
**àTABLE**

**31 OCT. – 17 NOV.**

Présenté par

**AMERICAN  
EXPRESS**

une initiative de

**TOURISME /  
MONTREAL**



### **Starters**

Coral lentil soup, Indian style cauliflower, Ontario grape, coconut sambal, yogurt foam, mint

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Swordfish ceviche, citrus vinaigrette, sticky rice, chili, crispy corn, black garlic egg yolk

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Thin squash tart, Tomme des Desmoiselles cheese, grilled butternut salad, maitake, verjus "Au Fil du Vent » and spruce vinaigrette, hazelnut

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Venison tataki with Boreal spices, grilled sucrine, Caesar sauce, pickle, garlic – fresh herbs breadcrumbs (+6\$)

### **Mains**

Tacos with braised tofu with spices, romano beans, broccolini, pineapple, corn, lime, vegan parmesan, napa cabbage

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Lake walleye, squash spätzel, candied chestnut, tarragon, mushrooms (+6\$)

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Salmon tartare, spaghetti squash pickle, coriander, green apple, fried sweet potato

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Grilled lamb leg, potato gnocchi, pan-fried Brussels sprouts, Jerusalem artichoke, merguez

### **Desserts**

Shortbread with candied apples "Vergers Multi-Pommes", maple chiboust cream

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French toast, clove caramel, fleur de sel

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Rice pudding, oat crumble, caramelized apple

*3 course-meal : 50\$ per person*

*Wine pairing available*

*Taxes and duties not included*