

SUGAR SHACK MENU

BY CHEF RONAN ULLIAC & NICK HODGE



AMUSE BOUCHE

Oysters Bienville
Fresh Oyster – Maple mignonette
« Paté en crôte » Tourtière style
Deviled egg – Bacon – Maple

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1ST COURSE

Ham tacos – Cooking jus and pineapple – Sugaree cherry Tabasco
Chicharrón – Chicken liver pâté
Pea soup – Smoked bacon – classic garnish
Trout gravlax – Beetroot – Fresh herbs

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2ND COURSE

Soufflé omelette – Bitter greens – Maple syrup vinaigrette
“Chicken-fried” duck confit – Fried crêpe – Béchamel – Cowboy beans
Sausage in wine marc – Mashed potatoes
Smoked cabbage roll – N’duja – Warm vinaigrette

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3RD COURSE

Sticky toffee pudding – Maple syrup – Ice cream
Cinnamon brioche – Maple syrup
Light rice pudding – Raisins soaked in Forêt N6
Apple puff pastry – Raw cream

\$70

ORIGIN DISCOVERY WINE PAIRING – FOUR GLASSES OF WINE \$40
SIGNATURE DISCOVERY WINE PAIRING – FOUR GLASSES OF WINE \$50

LE VIGNOBLE
DU RUISSEAU

*MENU SUBJECT TO CHANGE WITHOUT NOTICE