

Les Jardins Sauvages Duck menu 2010

January 29th to February 7th

*Duck prosciutto, herbed duck jelly,
duck and wild mushroom rilletes,
foie gras terrine with mushroom salt*

*Oriental style BBQ duck in a bun,
kohlrabi cabbage 'kimchi' with wild ginger,
sea parsley sesame sauce*

*Lentil and sea spinach soup,
house smoked duck magret,
spiced yogurt with bee balm*

*Duck egg Piperade, duck chorizo,
salad of André Daignault's micro greens ,
tomato crinkleroot vinaigrette*

*Pan seared Foie gras,
Jerusalem artichoke and matsutake,
elderberry flower duck sauce*

*Pan roasted supreme of Muscovy duck from Morgan
Farms, fig, olive and juniper sauce,
confit of gizzard and heart, chanterelles,
duck fat potato pavé*

*Apple pie with almond and sweet clover crumble,
squash berry sauce, iced parfait and marshmallow
flavoured with sweet grass and coconut*

Tea, coffee or house tisane

*Bring your own wine
100\$ including taxes, plus tip*

*Your host and forager:
François Brouillard*

Your chef : Nancy Hinton

À la table
des
Jardins
Sauvages

