

3-COURSE MENU : \$43
WINE PAIRING : \$29

MTL
àTABLE
1-11 NOV. 2018





OscO!
BRASSERIE D'ACCENTS
DE PROVENCE

MISE EN BOUCHE

Duo of snow crab claws – The first in a fennel flower seeds and kefir powder tempura, the second in Riviera condiment (+\$6)

Sakerinha cocktail - Saké, lime juice, basil, simple syrup (+\$10)

APPETIZER

  **Autumn garden with hazelnut oil and creamed cashew nuts** – Baby carrot, celery, broccoli, onion, beetroot and mini pickled leek

Caprice de clémentine, Côtes de Provence, France, 2017

ou

Duck duo – Foie gras and duck breast tartar from the Hudson Valley farm of Saint Louis de Gonzague, bread chips, coulis and powder of camerise berries

Niagara-on-the-lake, Stratus Riesling Moyer RD RR1, Ontario, Canada, 2017

ou

Roasted scallops – Burnt leeks, pickled red onions, yellow beets and creamed sea urchins

Domaine Joel Delauney, La Voûte Chenonceaux Blanc, Touraine, Loire, France, 2014

MAIN DISH

Forest flavors elk medallion – Vitelotte potatoe puree, potato gratin, Brussels sprout leaves, marinated spruce shoots, demi-glace and chanterelles (+\$6)


Edmeades, Mendocino County, Zinfandel, California, 2014

ou

Cooked at low temperature pheasant supreme from Kégo Cailles Farm – Truffle butter, fine puree of Jerusalem artichokes, croques of Bayonne ham and Quebec's garlic flower risotto


Domaine Les Terres Promises, l'Amourvèdre Bandol, Provence, France, 2014

ou

 **Eggplant cannelloni with buttercup and turban squash** – Heirloom tomato coulis, squash cake, red kuri squash roasted with camelina oil, roasted pistachio and spaghetti squash chips

Louis Moreau, Chablis Premier Cru Vaulignot, Bourgogne, France, 2016

ou

 **Turbot filet** – Broccolini and romanesco, slivered almonds and creamy sweet onions

Terre di Chieti, Pecorino, Italy, 2017

DESSERT

Le Carré Doré – Chocolate cake with molten caramel, peanuts and fleur de sel
Domaine de la Tour Vieille, Banyuls Rimage, Languedoc Roussillon, France, 2016

ou

La Truffe – Pâte à choux garnished with a roasted coffee cream, crunchy old-fashioned praline

Robert Mondavi, Moscato d'Oro, Napa Valley, 2017

ou

Le Montréal – Almond and pecan biscuit, blackcurrant compote, creamy pear and maple taffy from Christian Payeur's sugar shack from Laurierville

Robert Mondavi, Moscato d'Oro, Napa Valley, 2017

ou

  **Oats pudding** – Apple and passion chutney
Hydromel, Cuvée du Diable, Quebec, Canada

 **Gluten free**

 **Vegan**

Partenaire majeur

Québec 

Partenaire officiel



Une initiative de

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