

*An Evening à la Robuchon Menu
Montreal High Lights Festival 2008*

From Thursday, February 28 to Sunday, March 2 from 5:30 p.m.



L'AMUSE-BOUCHE

Foie gras parfait with port wine and parmesan foam



LA LANGOUSTINE

Crispy langoustine fritters with basil pesto



L'ŒUF

Egg cocotte with a light mushroom cream



LE HOMARD

Maine lobster custard with curry scent and fennel foam



LE CHEVREUIL

Venison medallion with caramelized quince sweet and sour sauce



LE CHOCOLAT

Chocolate sensation, "crémeux" Araguani, Oreo cookie crumbs

