

# LE SAM

BISTRO ÉVOLUTIF

## APPETIZER

<b>SOUP OF THE MOMENT</b>	11
<b>CHÂTEAU FRENCH ONION SOUP</b> Laiterie Charlevoix 1608 cheese	16
<b>SAM'S CEASAR SALAD</b> Bacon, fried capers, parmesan and croûtons Add chicken to your salad	18 +10
<b>VEGETABLE SALAD AND SEA BUCKTHORN</b> Creamy cheddar from Île aux Grues with cashew crumble, Quebec lactofermented vegetables and vegetable chips	19
<b>GASPESIAN LOBSTER CAKE</b> Black garlic mayonnaise and citrus reduction fennel salad	24
<b>PRAWN AND AVOCADO</b> Avocado salsa with Charlo de Charlevoix	19
<b>OPÉRA OF FOIE GRAS WITH COUREUR DES BOIS</b>	22
Toasted brioche, blueberry confit, Coureur des bois jelly	
<b>OYSTERS ON THE HALF SHELL (6)</b>	22
Shallot- lemon vinaigrette	
<b>SALMON AND LEEK TARTARE</b>	19   36
Pink peppercorn and dill emulsion, maple syrup	
<b>QUEBEC-RAISED BEEF TARTARE</b>	20   32
Whole grain mustard, shitake mushrooms and grilled sesame oil	

## FISH & SEAFOOD

<b>SEARED ATLANTIC SALMON</b>	44
Lacquered with Miso from Massawippi, bamboo rice, kale and bok choy	
<b>SEAFOOD CASSEROLE</b>	45
Lobster and crab ravioli, shrimps and clam chowder	
<b>DUO OF MONKFISH AND SCALLOPS</b>	48
Crème de Charlo de Charlevoix creamy celery and roasted vegetables	
<b>COD FISH AND CHIPS</b>	34
French fries, green salad and tartare sauce	

## MEAT

<b>CONFIT GUINEA FOWL THIGH AND FOIE GRAS</b>	40
Truffle pasta and balsam myric reduction	
<b>8OZ SLOW COOKED BEEF FLANK STEAK</b>	48
Mashed potatoes, market vegetables, green pepper and cognac sauce	
<b>BRAISED BEEF CHEEK</b>	43
Mushroom gnocchis and dune pepper reduction	
<b>BLACK GARLIC RACK OF LAMB</b>	51
Fondant Gabrielle potatoes and roasted vegetables	

## VEGETERIAN

<b>TRUFFLE AND WOODLAND MUSHROOM RAVIOLI</b>	36
Ricotta, olive oil, arugula and parmesan shavings	
<b>GOAT CHEESE AND SPINACH PUFF PIE</b>	31
Caramelized onions with honey from the Chateau and roasted vegetables	
<b>POKE BOWL WITH PEANUT SAUCE</b>	33
Quinoa, broccoli, butternut squash, cucumbers, edamame beans, Tofu, coriander, sesame, tempura, creamy chimichurri	

## SMALL BITES

<b>TRUFFLE OIL POPCORN</b>	12
<b>MEZZES</b> Marinated olives, humus, pita bread, nuts mix	11
<b>CONFIT DUCK DRUMSTICKS</b> Maple syrup and sea buckthorn	17
<b>ROOT VEGETABLE FRIES</b> Black garlic mayonnaise from île d'Orléans	10

## BOARDS

<b>QUÉBEC CHEESE BOARD</b> 40g each 3 cheese 5 cheese	28 38
<b>CHARCUTERIES BOARD</b> 3 charcuteries 5 charcuteries	32 41
<b>MIX BOARD</b> 2 cheese and 3 charcuteries 3 cheese and 5 charcuteries	43 67
<b>APPETIZER TASTING BOARD</b> Chef's favorite appetizer selection	46

## SAM CLASSIC

<b>PULLED BEEF CHEEK POUTINE</b> Cheese and gravy sauce, pickles	22
<b>ROASTED CHICKEN CLUB SANDWICH</b> Country bread, bacon, lettuce and tomatoes	29
<b>CHÂTEAU BEEF BURGER</b> Brioche, cheese, tomatoes, lettuce, bacon and chimichurri mayo	30

### OUR PATTIES

Beef / fried chicken / mushroom falafel

## DESSERTS

<b>ROASTED HEMP SEED CRÈME BRÛLÉE</b> Québec bio	11
<b>COUREUR DES BOIS BABA</b> Poached pears	12
<b>BLACK FOREST CAKE WITH CONFIT CHERRIES</b> White chocolate and cherry mousse, dark chocolate biscuit, Milk chocolate whipped ganache	13
<b>PINEAPPLE UPSIDEDOWN CAKE</b> Mango gel, candied pineapple with vanilla and rum	12

## MAIN COURSE