RIOUX & PETTIGREW
IMPORTATEURS ET ÉPICIERS
• QUÉBEC, P.Q. •
LIMITÉE

Holiday Menu

FOUR COURSES

December 21, 2026 to January 2, 2027

First Snowfall

Scallop crudo, rock shrimp, buttermilk, Québec yuzu, cilantro, Champagne foam, pomegranate, crisp white toast, warm seaweed butter

The Forest Sets Sail

Smoked halibut bonbon, lightly cured and torch-seared, maple sugar, damari, forest consommé gelée, mussels escabeche, grilled king oyster mushroom, green grapes, diced roasted celeriac

Gathered at the Table

Stuffed quail, morel and vin jaune stuffing, juniper-scented cabbage, tartufata, duck-fat potato crisp, spruce jus, voatsiperifery pepper, morels, wild lingonberries

One Last Snowball

Snowball, buckwheat biscuit with a chocolate crunch, pear and vanilla bavarois, mulled wine centre, chestnut cream with dulce de leche, clementine and rosemary sorbet

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Holiday Menu

SIX COURSES

December 21, 2026 to January 2, 2027

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A Gift from the Earth

Beet agnolotto, goat's milk ricotta and citrus, pumpkin seed and pistachio pistou, roasted garlic, golden beet purée, buckwheat honey vinaigrette, Les Voiles vinegar, roasted pistachios, orange zest

Gathered at the Table

Stuffed quail, morel and vin jaune stuffing, juniper-scented cabbage, tartufata, duck-fat potato crisp, spruce jus, voatsiperifery pepper, morels, wild lingonberries

A Moment to Linger

Savoury tart, New York-style cheesecake filling with Houde le Patriarche cheese, graham cracker crust, tangy herb salad, onion and fig jam

One Last Snowball

Snowball, buckwheat biscuit with a chocolate crunch, pear and vanilla bavarois, mulled wine centre, chestnut cream with dulce de leche, clementine and rosemary sorbet

RIOUX & PETTIGREW
IMPORTATEURS ET ÉPICIERS
• QUÉBEC, P.Q. •
LIMITÉE

Holiday Menu

FOUR COURSES · VEGETARIAN

December 21, 2026 to January 2, 2027

The Garden Under Snow

Roasted squash tartare, truffle vinaigrette, black garlic balsamic vinegar, cranberries, toasted seeds and sweet gale, Parmesan snow, crisp potato straws

In the Stillness of the Woods

Marinated lion's mane mushroom, pan-seared and torched, forest consommé, grilled king oyster mushroom, green grapes, diced roasted celeriac

Warm at Heart

Cabbage stuffed with barley and winter vegetables, white wine, juniper, potato crisp, spruce-infused cabbage jus, voatsiperifery pepper, morels, wild lingonberries

One Last Snowball

Snowball, buckwheat biscuit with a chocolate crunch, pear and vanilla bavarois, mulled wine centre, chestnut cream with dulce de leche, clementine and rosemary sorbet

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Importateurs et épiciers
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Holiday Menu

SIX COURSES · VEGETARIAN

December 21, 2026 to January 2, 2027

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IMPORTATEURS ET ÉPICIERS
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Extras & Pairings

TO ENJOY THIS EVENING

December 21, 2026 to January 2, 2027

The Extras

Caviar	+$25
Pan-seared foie gras	+$15
Black truffle	+$10 / g

The Pairings

Alcohol-free	$65
Discovery	$75
Prestige	$125

Here's to being together.