

Isola Bella

★ All Stars Menu ★

Appetizers

- Mozzarella di bufala, garlic flower focaccia, eggplant moussaka, arugula, roasted pistachios, strawberry balsamic reduction..... \$ 22
- Upside-down Les Cochonnailles' blood pudding pie, maple and star anise poached pear, salted Brazil nuts, brie cheese, maple gel \$ 23
- Tuna tiradito, homemade ponzu sauce, crunchy chili oil with cashew nuts, watermelon radish, cider and wakame gel \$ 24
- Deep-fried dumplings, roasted peanut butter sauce, nuoc-năm papaya salad, mashed mangoes, and Sambal Oelek..... \$ 25

Tartares

- Salmon, cucumber, onions & sweet pepper, black sesame, Asian aioli, tempura \$ 18 / \$ 36
- Angus Prime beef tenderloin, pickles, white onion, old cheddar, iceberg, grilled sesame, homemade Big Mac mayo, potato matchsticks..... \$ 19 / \$ 38
- Tuna, guacamole, Asian pear, lime, wasabi mayo, ginger and soya sauce, chives, wonton \$ 20 / \$ 40
- Elk, pickled turnip & pepperoncini, sun-dried tomato, red onion, napa cabbage, yuzu toum sauce, fried pitas \$ 21 / \$ 42

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Main courses

'French onion soup' style fazzolettis, braised Black Angus chuck roll, caramelized onions, gruyere cheese, foie gras butter, savory, gastric sauce	\$ 34
Cod Fish & Chips with Mille Iles red ale beer batter, dill and lemon béarnaise sauce, confit garlic baby potatoes salad, pickled French shallots.....	\$ 38
Fried gnocchis, smoked Oka cheese, old Cheddar, strong Gouda, brisket, fried onion pangrattato, chives	\$ 40
Risotto, 'Les Champignons' shitake & oyster mushrooms, madeira veal stock, green onion, truffle oil, Grana Padano shavings	\$ 42
'Sous-vide' braised pork cheek, Diane sauce, Beaufort cheese creamy polenta, root vegetables	\$ 47
Grilled Quebec's boar chops, Dijon and whisky sauce, honeycrisp, Robuchon's mashed potatoes, buttery bok choys, red beet chips	\$ 65

*** Ask for our secret menu... available in limited quantities ***

Add \$ 7 and get a chef's salad or the soup of the day, and a coffee or tea

Desserts

Mamie's Authentic maple 'Pudding Chômeur', foie gras shavings, vanilla ice-cream	\$ 12
Mandarin & white chocolate dome, Grand Marnier chocolate mousse, orange marmalade, lime sponge cake.....	\$ 12

Children's Menu

Pasta with Alfredo, tomato or rosée sauce / Chicken tenders (4) and fries.....	\$ 15
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