

LE FESTIVAL

# YULEAT

in collaboration with

DELTA and Breville

PRESENTS

## GRAND TASTING EXPERIENCE

### MEAT & FISH

#### PÊCHÉS ICI, MANGÉS ICI

Stelio Perombelon

Redfish vegetable dumpling, white turnip,  
crispy shallots, baby cilantro

OR

Marinated char salad, honey fungus,  
seaweed and marinated mustard

OR

Lobster salad, cream of carrot and  
carrot top pistou

#### BARS À HUÎTRES

Conway Pearl, Prince Edward Island

#### FERREIRA

João Dias

Homemade Portuguese sausage roll,  
rapini coulis, and egg yolk confit

#### LE RENOIR

Olivier Perret

Rougié foie gras terrine, caramelized onion,  
apple jelly, truffled mushroom condiment

#### LE BLUMENTHAL

Kevin Bouchard

Salmon tartare, mango, jalapeno,  
avocado puree, bagel chips

#### LA QUEUE DE POISSON

Guillaume Pingué

Pan-fried scallop, creamed corn  
and smoked panko

#### RESTAURANT DE L'ITHQ

Jonathan Lapierre-Réhayem

Onion pie, seal tataki

#### LE PETIT MOUSSO

Benjamin Mauroy-Langlais,  
Théo Lessard et Dominic Labelle

Seafood and vegetables from the  
Cantouque Project

#### AGRIKOL

Paul Harry Toussaint

Jerk chicken, plantain mousse

OR

Turbot ceviche, lime juice, thyme and scotch  
bonnet oil, green onion

# VEGETARIAN/VEGAN

## BIRONA BAR À HUMMUS

Alon Biron

Yacov Biron Hummus

OR

Syrian Hummus

## LE DIPLOMATE

Aaron Langille

Mint salad, spicy vinaigrette, almonds,  
torched sheep cheese

## LES STREET MONKEYS

Tota Oung

Mixed mushroom laab, Cambodian herbs vinaigrette, rice powder, chili, lettuce leaf

## LABO CULINAIRE

Timothée Vielajus

Zucchini kimchi, zucchini salad, zucchini chips,  
zucchini puree, zucchini hearts, sage

## VENICE

Yannick Dagenais

Falafel mini taco, hummus, pickled cabbage,  
jalapeno, cilantro

OR

gazpacho shooter and cucumber pico

# DESSERTS

## LES CHOCOLATS DE CHLOÉ

Chloé Gervais-Fredette

Layered ganache with herbs, fruits and nuts

## LÉCHÉ DESSERTS

Josie Weitzenbauer

Mini doughnut

## SOLO GELATO

Boaz Kwintner

Freshly iced gelato

## AUDACIEUSE VANILLE

Paulina Korzekwa

Carrot cake\*

OR

Frangipane and pear cake\*

\*vegan

# DRINKS

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## BRASSEUR DE MONTRÉAL

Beers

## ARTIST IN RESIDENCE DISTILLERIE

Iced coffee, Hywilde coffee liqueur, bitter, chocolate milk, whipped cream

Waxwing bohemian gin, bitter lemon liqueur, red vermouth from Quebec

Mayhaven ginger liqueur served in a NEAT glass

## BAR SAT

Cocktails

## AGENCE BOIRES

Gota, Mesa Blanc

Enfants Sauvages, Che Chauvio

Nibiru, Grundstein

Vino Lauria, Radice

Bergeville, Cannonique

## LES SPIRITUEUX IBERVILLE

Amermelade Spritz

Amermelade Spritz & tonic

## MATE LIBRE

Fair trade yerba maté infusion, agave, lemon, orange

## LA PRESSE JUS

Freshly squeezed juices

## TRAFFIC COFFEE CREW

Hot and cold coffee

## AGENCE PLANVIN

Vouvray, Champalou

Langhe Favorita, Poderi Cellario

Saint-Chinian, Domaine Bordes

Grolleau, Cœur de Loup

## WHITE KEYS

White Keys Martini: White Keys vodka, vermouth, pear bitter

Spritz Tonic: Portage gin, Les Îles aperitif, Tonic 1642