

LONG LUNCH SERIES: LANGDON HALL X LUCIE

Saturday, April 12th, 2025

SNACKS

DRY-AGED DUCK MAGRET TARTARE

LEMON CONFIT TARTLET

Chef Arnaud Bloquel, Lucie

DEVILED QUAIL EGG

GREENHOUSE CITRUS PANNA COTTA

Chef Jason Bangerter, Langdon Hall

MENU

LH FOIE GRAS PARFAIT

Lucie spiced red wine reduction and parmesan espuma

JUNIPER SMOKED TROUT

Balsam fir butter

Langdon Hall

TRUFFLE SOUP

heritage hen velouté

Langdon Hall

L'AGNEAU

Ontario lamb saddle, minted eggplant caviar,
candied carrot, thyme jus

Lucie

LA MERINGUE GLACÉE

frozen meringue, lemon, herbs

Lucie

LE CITRON

lemon mousse, rosemary and lemon confit, olive oil genoise, honey

Lucie

MIGNARDISE