



MICHELIN 2025

LES  
BONNES  
TABLES

AIRFRANCE

PRÉSENTÉES DANS LE CADRE DE



Loto  
Québec

MONTREAL  
EN LUMIÈRE

PROGRAMMATION  
gour  
man  
de

BANQUE  
NATIONALE



BANQUE  
NATIONALE

FOR 65 YEARS, MONTREAL'S GASTRONOMY HAS BEEN SHAPED BY ENCOUNTERS.

ON MARCH 6 AND 7, 2026, THE WINES OF DOMAINE OAK HILL WILL MEET THE FLAVORS OF LE VIRUNGA IN A MENU WHERE EACH DISH IS AN ENCOUNTER AND EACH WINE IS A JOURNEY.

# MENU *Oak Hill*

## THE FIELDS OF ORLÉANS

*Sweet corn velouté, Vidal cloud,  
mofo sakay, spiced crumble*

*Vidal 2024*

## THE ROXTON FIND

*Plantain sphere stuffed with mutton from les  
Trouvailles gourmandes du Canton farm,  
béchamel espuma*

*Perle Rose 2024*

## THE GRAND TABLE OF SAINT-CHRYSOSTOME

*Braised beef cheek from Bon Boeuf with beer  
and dark chocolate,  
yam and butternut squash purée, sukuma wiki*

*Marquette 2024*

## THE ROCK OF SAINTE-ANNE

*Mikaté, forest berry reduction*

*Primeur 2025*

## THE VINEYARD CHÔMEUR

*Corn velvet, maple, whipped cream*

*Hybride 2024*

*From the Volcano to the Vineyard*

\$120 per person. Oak Hill wine pairing +75

*Chef Maria-José de Frias*