

Created by: Debra C. Argen

## Aux Truffes Restaurant, Mont-Tremblant, Canada

We had an elegant dinner at the *fine dining French restaurant*, [Aux Truffes Restaurant](#), in [Mont-Tremblant, Canada](#) awarded **Four Diamonds by the AAA/CAA** every year since 1998. Located in the **Pedestrian Village**, **Chef Owner Martin Faucher** focuses on creating innovative fine cuisine using the best local ingredients in season, and is renowned for his duck foie gras and truffles.

The restaurant ambience has romantic appeal with its glowing fireplace and tables dressed in pristine white linens accessorized with tea lights in glass bowls flanked by dark chocolate suede chairs. Interesting artwork graces the mushroom colored walls with white picture frame molding, and stained glass art panels, most notably the whimsical stained glass panel in the entrance of a pig in a waiter's jacket carrying a silver tray holding a glass of red wine and a plate with a large truffle, captures the eye. A massive wrought iron chandelier with red shades softly illuminates the room, as does the matching wall sconces, and recessed lighting. A banana tree located in the corner of the restaurant adds visual appeal, as does the intimate bar and the wall of windows overlooking the Pedestrian Village's trees dressed with fairy lights.



**Aux Truffes Restaurant**

Edward and I went on a gastronomic journey with Chef Martin Faucher in late February 2011 by experiencing his multi-course tasting menu. Our tasting dinner began with a delicate amuse bouche of scallop carpaccio with pineapple, coriander, and micro-greens on a toasted baguette to entice our palates, which manager Alexandre Boisleve paired with an aperitif of champagne.



**Chef Martin Faucher**

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Lobster Poached with Coconut Butter, Mango and Citrus Salsa, Red Pepper Coulis Flavored with Lime and crowned with shaved truffles was our next delectable taste from the kitchen. This was a lovely presentation of contrasting flavors and textures, which Alexandre paired with Oyster Bay, New Zealand 2010, Sauvignon Blanc with harmonizing citrus notes to complement the seafood.



**Lobster Poached with Coconut Butter**

For Edward's next taste, there was a generous portion (more than 3.5 oz) of Martin's famous Duck Foie Gras from Marieville, Québec, presented with micro-greens and blood orange confit, which Alexandre paired with Moscatel de Setúbal, 2004, from Portugal. As a foie gras fan, Edward really enjoyed Chef Martin's interpretation of this classic dish.



**Duck Foie Gras**

For me, Chef Martin Faucher sent Snapper with Celery Root Purée and Truffle Sauce paired with Cuvée Marie Jurançon Sec, 2009, from France. The fish was delicate and buttery and the wine had a slight minerality, layered complexity, and nice mouth-feel that leant itself beautifully to this course bringing out the flavors of the fish and complementing the earthiness of the truffle sauce and the celery root purée.



**Snapper with Celery Root Pur  
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To refresh our palates between courses there was a delightful canary melon granité, followed by our next taste from the kitchen, which was an artistic presentation of Seared Scallops with Butternut Squash Purée, Rosemary, Mascarpone, Mushrooms, and Coriander Cream Sauce. For this exceptional course, Alexandre continued us on our whirlwind wine tour taking us this time to Italy, with his selection of Pio Cesare L'Altro 2008, Chardonnay from Piemonte, Italy, which had ripe fruit on the palate and a long, slightly spicy finish.



**Seared Scallops with Butternut Squash Purée**

The Quebec region has wonderful artisan raw milk cheeses, and our cheese course consisted of three different styles of cheeses accompanied with Cape gooseberries, hazelnuts, walnuts, and dried apricots, accompanied by a selection of fruit and nut breads, and paired with a lovely semi-sweet Riesling from Joh. Jos. Christoffel Erben Ürzinger Würzgarten Riesling, Spätlese, 2008 Mosel, Germany.



**Artisan Quebec Region Cheeses**

Dessert was a symphony of flavors utilizing all four corners of the plate with chocolate mousse topped with a crunchy layer of toasted hazelnuts and crowned with banana mousse; fresh strawberries and blackberries; crème brûlée garnished with a Cape gooseberry; and a black and white pairing of a white chocolate covered biscotti and a wedge of rich chocolate. For our final wine pairing, Alexandre brought us back to Canada with his selection of Monde Les Bulles Methode Traditionnelle, 2007, from the Lower Laurentian region, Saint-Eustache, made from the grape variety Vandal Cliche, which had an almost late harvest quality to it, with delicate bubbles, that paired well with the desserts.

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### Selection of Desserts

With Aux Truffes' attractive ambience, well thought-out and beautifully presented courses, excellent wine list, and attentive, professional service, it is easy to see how Aux Truffes continues to maintain their Four Diamonds by the AAA/CAA status.



### Aux Truffes Restaurant

Aux Truffes Restaurant is open for lunch during high season daily from 11:30 am until 3:00 pm, and for dinner from 6:00 pm until 11:00 pm.

Read in-depth about **Aux Truffes Restaurant** in the **Chefs' Recipes** section where **Chef Martin Faucher** shares a delicious taste of the restaurant in **French** and in **English** .

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Read other articles on **Mont-Tremblant, Canada** in the **Destinations, Hotels and Resorts, Restaurants, Chefs' Recipes, Spas, and Adventures** sections.



For information on **Mont-Tremblant**, please visit the website: [www.Tremblant.ca](http://www.Tremblant.ca)



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