

Farm to Fork Feature Menu

COURSE 1

CABBAGE WRAPPED NORTHERN PIKE, BUERRE BLANC/QUICK PICKLE/ROE

OR

LAMB SHANK CONFIT, BACON ONION JAM/GLACE DE VIANDE/CRISP

OR

HOUSE SMOKED TROUT, TUSCAN LETTUCE/SOUR CHERRY EMULSION

COURSE 2

BACON WRAPPED PORK TENDERLOIN, SQUASH PUREE/BALSAMIC
POACHED BEETS

OR

ORANGE HOISIN BROME LAKE DUCK BREAST, CRISPY RICE/PARSNIP

OR

CREOLE NORTHERN PICKEREL, TOMATO SOAKED BROWN RICE/GREENS

OR

BEEF WELLINGTON, MUSHROOM DUXELLE/FOIE GRAS/HORSERADISH MASHED
POTATO/JUS

COURSE 3

COFFEE INFUSED SEMIFREDDO, WHIPPED CREAM

OR

THYME INFUSED LEMON TARTLET, MERINGUE

This Weeks Suppliers

Pineview Farms, Saskatoon, SK

Prairie Mushroom Foragers, Prince Albert, SK

Forno's Fish, La Ronge, SK

\$25 per person

Wine Pairing \$15 per person