



Farm to Fork Feature Menu

COURSE 1

HOUSE SMOKED DIEFENBAKER TROUT, RHUBARB DRESSING, TUSCAN GREENS

OR

LOBSTER CHIVE RISOTTO

Course 2

SEARED BROME LAKE DUCK BREAST, MACERATED FIGS, MUSHROOM INFUSED
BROWN RICE

OR

PINEVIEW FARMS BREAST OF CHICKEN, SQUASH PUREE, POACHED
CORN

OR

PINEVIEW FARMS BOX CUT STRIPLOIN, SLOW POACHED BABY POTATO,
GREMOLATA

Course 3

RED WINE POACHED GRANNY SMITH APPLE, CUSTARD

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