



Farm to Fork Feature Menu

COURSE 1

HOUSE SMOKED DIEFENBAKER TROUT, RASPBERRY DRESSING, TUSCAN GREENS

OR

SEARED BROME LAKE DUCK BREAST, MACERATED FIGS, MUSHROOM INFUSED FARRO

Course 2

LEMONGRASS MARINATED PICKEREL, LOBSTER CHIVE RISOTTO

OR

PINEVIEW FARMS BREAST OF CHICKEN, SQUASH PUREE, POACHED CORN

OR

PINEVIEW FARM SHOULDER OF LAMB, SLOW POACHED BABY POTATO, GREMOLATA

Course 3

RED WINE POACHED GRANNY SMITH APPLE, EARL GREY 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