



Farm to Fork Feature Menu

Course 1

BRAISED WILSON FARMS ANGUS SHORTRIB YORKSHIRE PUDDING WITH PAN JUS

OR

FORAGED NORTHERN MUSHROOMS IN BROTH WITH REDUCED HEAVY CREAM

Course 2

BOX CUT RANCH HOUSE MEAT COMPANY STRIPLOIN, HORSERADISH INFUSED
LOCAL SMASHED BABY POTATOES, LOCAL BAKED SQUASH WITH 5 SPICE

OR

PAN SEARED FORNO'S NORTHERN PICKEREL, CHIVE RISOTTO, LAKE DIEFENBAKER
FISH ROE

Course 3

CHEF'S BACKYARD RHUBARB CRÈME BRULEE WITH WHIPPED CREAM

This Weeks Suppliers

Wilson Farms: Located in Hanley, SK

Ranch House Meats: Local butcher shop in Shaunavon, Sk

Priairie Mushroom Foragers, Prince Albert, SK

Forno's Fish, La Ronge, SK

\$25 per person

Wine Pairing \$15 per person