

Saskatchewan Menu

To Start

*Mustard cured steelhead trout gravlax on crostini, dill sour cream
and crispy capers*

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*Pork belly and duck terrine with prairie cherry chutney and mixed
leaves*

Main Course

*Middle Eastern spiced leg of lamb slow roast and served over
Northern Saskatchewan green lentil stew*

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*Beer braised beef short rib, sour cream whipped potatoes and root
vegetable hash*

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*Northern quinoa risotto, mustard scented squash and vanilla
braised beet*

oOo

*Potato wrapped pickerel fillet, pan seared and finished over market
veg puree and meat demi*

Dessert

Beer soaked Saskatoon berry butter tart with crème Canadienne

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*Saskatchewan berry trifle tower, layers of crème patissiere, sponge
fingers and fruit syrup.*