



### | *First Course* |

Beet borscht topped with fresh dill & sour cream (GF)

Fire-roasted red pepper bisque with crumbled goat cheese (V)(GF)

Romaine lettuce & local white quinoa in a lemon vinaigrette with toasted seeds & dried cherries (Ve)(GF)

Arugula in a lime & honey vinaigrette with watermelon, pine nuts & feta cheese (V)(GF)

### | *Second Course* |

Cured Watersong Farms steelhead trout with fennel slaw in an orange vinaigrette (GF)

Roasted curried cauliflower & fried chickpeas with a mild harissa, coconut raita & cilantro (Ve)(GF)

Crisp MB pork belly with a grape thyme relish & roasted carrot purée (GF)

### | *Third Course* |

Entrées (excluding pasta) are served with roasted baby carrots & broccolini

Manitoba-raised braised boneless short rib with creamed dill fingerling potatoes & natural jus (GF)

Grilled MB boar chop with an apple raisin chutney & sweet potato purée (GF)

Pan-seared arctic char over turmeric-roasted couscous with parsley sauce (GF)

Roasted chicken breast stuffed with brie & leek over creamy risotto with truffle oil (GF)

Pan-seared grass-fed beef striploin with a lobster & ricotta raviolo in tarragon butter over Adora potato purée

Nature's Farm spaghetti puttanesca with olives, fried capers, roasted red pepper & feta cheese (V)

### | *Fourth Course* |

House-made eclairs (blackberry & coffee) topped with chocolate ganache

Flourless red velvet chocolate mousse cake with strawberry coulis (GF)

Peach & raspberry crumble (Ve) with house-made vanilla bean ice cream

Cinnamon tapioca pudding with cherry coulis, almonds & fresh fruit (Ve)(GF)

Crème brûlée (GF) with house-made shortbread

\$70 per guest

Reservations required