



AMUSE BOUCHE

chef's daily inspiration

START

Mussel & Bacon Chowder

lavosh crisp + saffron aioli + pickled shallots

Or

Manitoba Salad

puffed manitoba grains + goat cheese + "Edible Petals" micro seedlings + "Rooftop" honey vinaigrette

Or

Kale Caesar Salad

torn bread garlic crouton + shaved grana padano + smoked pork belly + lemon roasted garlic dressing

MIDDLE

Manitoba Boar Chop

sweet potato and brown butter purée + garlic fried broccolini + celery root and honey jus

Or

Cider Brined Chicken Suprême

warm confit chicken and wild rice salad + roasted sunchokes + wilted bitter greens + preserved apple jus

Or

Slow Roasted Cured Salmon

crispy cauliflower + mustard spätzle + wilted kale + tomato butter sauce

SWEET ENDINGS

Bourbon Peach Crumble

hazelnut streusel + cream cheese mousse + salted caramel

Or

Deconstructed Cheesecake

graham cracker crumb + chocolate covered hazelnuts + berries + raspberry coulis

Executive Chef: Tim Palmer

Restaurant Chef: Virginia Jensen

