

Mozzarella House Made, Hand Stretched **21**

Burrata House Made, Hand Stretched **24**

Focaccia House Made Butter **8**

Endive Salad Stracciatella, Apple Gelée, Brown Butter, Croutons **20**

Fried Butternut Squash Saskatoon Agrodolce, Sabayon, Chili **16**

Tortelli House Mozzarella, Spinach, Brown Butter, Parmesan **27**

Gargatti Beef Ragu, Pecorino **27**

Bucatini Pickerel, Trout Roe, Whey **27**

Pork Neck Saskatoon Mustard, Jus, Chive **32**

Steelhead Trout Beluga Lentil, Whey Beurre Blanc, Tarragon **32**

Tiramisu House Made Mascarpone, Coffee, Amaretto, Cocoa **14**

Spruce Tip Soft Serve Olive Oil **10**

Set menu

Seven-ish dishes decided by the kitchen, to be shared by
the whole table **60pp**

Wine Pairing 3 glasses to accompany the set menu **40pp**

Cheeses and ice cream made with milk from **Stoney Brook Creamery**

Pasta and focaccia made with Manitoba milled flour from **Prairie Flour Mills**

Eggs from **Nature's Farm**

Trout from **Ridgeland Aqua Farms**

Berkshire pork from **The Dogs Run Farm**

Produce provided by **Fireweed Food Coop**

