

## FARM-TO-TABLE EVENT MENU

### Amuse Bouche

Bison carpaccio marinated in canola oil, lemon, fresh basil, fresh mint, ginger and garlic, served with marinated beets, arugula and finished with mandarin vinaigrette.

*Paired with Rhubarb wine/Malt*

### Appetizer

Cantonese style crispy pork belly finished with five-spice and rich rhubarb sauce, garnished with microgreens.

*Paired with Saskatoon berry wine/New england*

### Soup

Jerk roasted corn and coconut soup with wholewheat lavash crackers, garnished with green onions.

*Paired with Blond ale/sour ale*

### Salad

Crispy fish with tomato and chickpea salad, green leaves and finished with saskatoon berry vinaigrette.

*Paired with Black current & honey/Red ale*

### Main

Roasted garlic and mushroom beef Wellington with fondant potatoes, glazed asparagus and carrots, finished with Chef's bordelaise sauce.

*Paired with Chokecherry/Seasonal ale*

### Palate Cleanser

Rhubarb with mint and ginger sparkling lemonade chaser.

### Dessert

Cypress honey, saskatoon berry, rhubarb and mango mousse parfait

*Paired with Mead/Stout*