



dessert - \$8.5

CRÈME BRÛLÉE

LEMON SABAYON TART *with raspberry coulis*

HOUSE MADE ICE CREAM OR SORBET

CHOCOLATE HAZELNUT DOME CAKE *with crème anglaise*

PECAN PIE *with warm caramel sauce*

VANILLA CHEESECAKE *with strawberry coulis*

SEASONAL FRUIT PLATE

feature dessert - \$9.5

INTERLAKE SASKATOON BERRY PIE *with Lemon Verbena Ice Cream*

feature cocktail - \$11

EXHALE *woodford reserve bourbon, lillet rouge, crème de cacao, lemon juice*

ROMANCE *Dillon's gin, blonde lillet, St.Germaine, white crème de cacao, fresh lime juice*



starter

SAUSAGE BOARD

\$14

Kabanosy, house mixed pickle, mustards, smalec, sourdough

HAINANESE CHICKEN

\$15

black fungus, marinated bean sprouts, ginger scallion oil, piment d'espelette

salad

CUCUMBER SALAD

\$12

wakame, herbs, chili oil, rice wine dressing, radish

FRESH ORGANIC RICOTTA

\$14

pickled carrots, spiced pine nuts, puffed farro, kale chips, bee pollen, Fort Garry honey, pumpkin seed oil

sandwich + side

BLT PANINI

\$18

house bacon, avocado spread, frisee, tomato

WAGYU BURGER

\$21

bacon marmalade, Japanese mayo, arugula, tomato, mushroom glaze

entrée

GNOCCHI

\$16

pickled mushrooms, brown butter, preserved Meyer lemon, Grana Padano

PORK CHOP

\$23

"creamed" greens, water chestnut, mostarda, chicharron

COD

\$25

grilled vegetables, salsa negra, avocado purée, tomato vinaigrette