



starter

- SAUSAGE BOARD \$14
Kabanosy, house mixed pickle, mustards, smalec, sourdough
- FRESH ORGANIC RICOTTA \$14
pickled carrots, spiced pine nuts, puffed farro, kale chips, bee pollen, Fort Garry honey, pumpkin seed oil
- 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

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



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 - \$12

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*

feature wine

	2 oz	5 oz	8 oz	Bottle
BC - Wayne Gretzky, Pinot Grigio	\$4.5	\$10	\$15	\$40
BC - Wayne Gretzky, Merlot	\$4.5	\$10	\$15	\$40