

# A Modernist Night of Dining

## *Saskatchewan 360 Menus*

**October 4, 5, 11**

Cornucopia of Carrots

Poached Whitefish with Tomato and Muskeg Tea

Wild Boar with Kim Chi and Charred Onions

Herbed Chicken Pave with Mushrooms and Buttermilk

Apple Terrine with a Sea Buckthorn Caramel Sauce and Frozen Yogurt

**October 24, 25, 26**

A Squash 'Smorgasbord'

Pickrel en Papillote with Potato and Horseradish

Beef Tataki with Eggplant and Sauerkraut

Turkey Roulade with Red Mole and Lentils

Sour Cherry Parfait with Bourbon and Smoke

**November 8, 9, 10**

Beets, Beets and More Beets

Trout 'Fish & Chips'

Roasted Lamb with #SaskMustard

Rabbit Confit with Cured Egg Yolk and Bacon

Pumpkin Crème Brûlée with White Chocolate

**\*Menu may change due to availability of product. \***

**\*\*Gluten and vegan options available. Advise when purchasing tickets\*\***