



OUR FEATURES CELEBRATING
FOOD DAY CANADA
SATURDAY AUGUST 1ST

TARTARE OF WILD CHINOOK SALMON | \$17

Wise Earth Farm turnips & radishes, Paynter's cucumbers, estate garden nasturtiums
suggested pairing: 2019 Chenin Blanc

RAVEN'S VIEW FARM PEACHES | \$17

Tanto Latte burrata, garden basil pesto, pumpkin seeds, arugula
suggested pairing: 2018 The Bench Pinot Gris



RANGELAND BISON RIBEYE | \$54

potato Dauphine, Saskatchewan chanterelles, Jordan's torpedo onions, wild local Saskatoon berries
suggested pairing: 2017 Old Vines Foch Reserve

WILD CHINOOK SALMON | \$38

spot prawns, Unearthed Farm tomatoes, QG wine chorizo, Medley Organics kale, garden basil, Old Meadows Sieglende potatoes
suggested pairing: 2018 Stewart Family Reserve Chardonnay



RASPBERRY WHITE CHOCOLATE & PEACH VERRINE | \$13

Old Meadows Farm raspberries, Raven's View Farm peach mousse, lemon cake, chocolate streusel
suggested pairing: 2018 Botrytis Affected Optima

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WINERY CHEF | ROGER SLEIMAN
EXECUTIVE SOUS CHEF | ADAM MUKASA