



5 Course Tasting Menu \$50.00

1st Course

Pickerel Wraps or Pickerel Cake

A skewer of Lake of the Woods pickerel wrapped in bacon and brushed with birch syrup glaze or Crispy panko crusted Lake of the Woods pickerel cake with lemon basil mayo. Each served with tempura battered ribbons of zucchini, lemon aioli and local honey drizzle.

2nd Course

Boreal Forest / Salad Birch Caesar / Wild Rice Soup

Choose from our signature Boreal Salad with blueberry vinaigrette, Smoked Caesar Salad with elk bits and bannock croutons or Wild Rice Soup.

3rd Course

Tarragon Rabbit

Local braised rabbit in white wine herb sauce on baked semolina gnocchi topped with vegetable fricassee, fresh tarragon, pea shoots and asparagus.

4th Course

Elk Shepard's Pie

Ground elk simmered in stout pan juices topped with rosemary bacon mashed potatoes, Gouda cheese and root vegetables.

5th Course

Blueberry Pie Crème Brulee

Wild blueberry compote topped with baked vanilla custard, crisp caramelized sugar and a cinnamon pastry twist.