



Rooted in the bounty of Indigenous ingredients and enriched by global influences, we celebrate the connections between diverse cultures and the land we proudly call home.

Through food, we bridge cultures and honour shared techniques and traditions. Guided by Indigenous ingredients as the backbone of every dish, we respectfully incorporate flavours and techniques from around the world, reflecting the vibrant multicultural heritage of Canada.

the gathering

WARM BANNOCK CULTURED BUTTER TRIO (V)

Smoked maple and sea salt, wild herb and sunflower, Saskatoon berries and honey

the invitation

MUSHROOM TRUFFLE ARANCINI (V)

Arrabbiata sauce, black garlic aioli, Manchego cheese, micro herb

from the sea

CHOICE

MARINATED AGUACHILE SCALLOP (G) (D)

Sweet corn purée, cucumber-jalapeño relish, smoked chili oil, bacon crumble, fresh cilantro

SMOKED WATERMELON TARTARE (G) (VE)

Creamy avocado, crispy nori, pickled radish, toasted sesame seeds, shiso and ginger sesame vinaigrette

from the land

CHOICE

PISTACHIO & SWEET CURRANT BISON TERRINE (G) (D)

Saskatoon berry-gochujang compote, maple-squash purée, pickled vegetables

HEIRLOOM BEET CARPACCIO (V)

Blackcurrant vinaigrette, herb-whipped goat cheese, charred orange segments, candied walnuts

the transition

WILD MINT, LEMON & BASIL GRANITA (VE)

Limoncello-macerated blueberries

the bounty

CHOICE

BRAISED AGRODOLCE BEEF SHORT RIBS

Sweet and sour sauce, crispy potato pave, assorted summer vegetables

HONEY-DIJON ROASTED SALMON (D)

Wild rice pilaf, Cointreau-soaked cranberries, green pea purée, assorted summer vegetables

DUO OF MUSHROOMS (VE)

Roasted and braised portobello and oyster mushrooms, smoked kale, candied garlic and turnip puree, blackberry balsamic reduction

roots & blossoms

STRAWBERRY PISTACHIO TIRAMISU (V) (N)

Amaretto, cocoa powder, white and dark chocolate

CHOCOLATE BANANA BROWNIE TORT (G)

White chocolate quenelle

the finish

SALTED CARAMEL BY THOSE CHOCOLATES (G)

Vegan selections by request.



GROWN RIGHT. HERE. We're proud of our agricultural roots. By offering fresh food sourced from our local producers, we're able to serve up a truly authentic western experience.