

APRIL 11, 2018 | 6:00PM

Gastrocomique

'Quite simply the best combination of professional stand-up comedy and award winning prairie cuisine in the universe.'

Charcuterie Board featuring smoked, dry cured Winkler Meats, White Peking duck paté, Great Northern white bean humus, pickles, spiced nuts, cheese & flatbread

Disassembled Salad: Braman's greens, beets, cucumber, carrot, sprouts & honey vinny

Or

Soup of tomorrow: Organic mushrooms, chicken stock, parmesan crouton, white truffle cream

Northern Pike, crab fried rice, breaded oyster, hollandaise, candied orange

Or

Roast chicken breast, wild rice stuffing, scallion pesto, mushroom demi-glace

Or

Smoked St. Louis ribs, pommes annas, spicy butter braised cabbage

Or

Thai green curry pot pie with vegan crust, stewed local chick peas & vegetables

Warm apple crumble with Saskatoons & Screech

Or

Chocolate mousse, hazel nut puree

Or

Vegan Boston Cream Cake

Inspired Wine Pairings to follow.

fusiongrill
Original Prairie Flavour