

2017 Summer Tasting Menu

A culinary tour of Manitoba



Meat & Fish Menu

Arctic char tartare with Smart egg™, Dijon, Scotch Bonnet pepper & stone ground corn tortilla chips		Glass / Bottle
BENJAMIN BRIDGE NV - Méthode Classique - Gaspereau Valley, Nova Scotia A proprietary blend of L'Acadie, Vidal, Seyval, Pinot Noir & Chardonnay	\$	13 / 63
White truffle perogies with duck sausage & walnut cream sauce		
Viognier 2016 CALLIOPE WINES - Oliver, BC		11 / 43
Pan-fried pickerel, Braman's greens, avocado curry vinaigrette, pickled rhubarb aioli, lemon & dill roast potato		
Gamay Noir 2015 CAVE SPRING - Jordan, ONT		11 / 43
Grilled Simundsson McBey grass-fed beef & walla walla onions with savory goats cheese sabayon, roast red pepper demi-glace & new potatoes		
Cabernet Franc 2014 BURROWING OWL ESTATE WINERY - Oliver, BC		24 / 87
Local Juliette sour cherry crumble with vanilla ice cream & caramel		
UNION FORTÉ 2007 - St. Catherines, ONT		14
Port-style wine that is a Cabernet Franc/Merlot blend from Niagara with Ontario brandy spirit		

Tasting Menu \$201 per couple. Food Only \$120 per couple



fusiongrill.mb.ca

550 Academy Road at Lanark

LUNCH & DINNER: Tuesday to Saturday

RESERVATIONS APPRECIATED / WALK INS WELCOME

CATERING & INFO: 489-6963

FRESH LOCAL ORGANIC & WILD