

# Dine About Winnipeg

## 2024 Tasting Menu

February 9-25\*

### to Begin

Hot smoked Arctic char spread with Chaeban creamy feta & mascarpone cheese, spinach & fried corn tortilla chips

Soup of Tomorrow: announced nightly  
A reflection of the season & Chef's inspiration

Pickled beet salad, candied walnuts & warmed goat's cheese sauce

### Entree

Prairie Gumbo with sassafras, chicken, andouille sausage, Randy's bacon, northern pike, wild rice & duck stock

Grass-fed beef scaloppini, roast garlic mashed potato, Wildland & Green Rabbit Farms' mushroom medley

Chef's handmade gnocchi, cauliflower, cashew, Thai curry, coconut, basil & great northern white beans

### Dessert

Sunstone Coffee & espresso liqueur infused chocolate mousse

Earl Grey tea & Saskatoon berry sorbet with lemon shortbread

Warm apple crumble spiked with Sailor Jerry, vanilla ice cream & caramel sauce

\$49 + tax + tip

\*Not Available February 14

fusiongrill  
Original Prairie Flavour

Wild, Healthy, Sustainable Manitoba Cuisine