



THE
**ALL
CANADIAN**
TASTING MENU

Leek tortellini, pan seared
pickerel cheeks, Thai cabbage,
cashew chilli vinaigrette

Braman's assorted leaves
with borage dress, beans,
summer squash

Fried green tomato, cured
smoked whitefish, vodka crème
fraiche, pickled potato, caviar

Elk, blue cheese, pickled cherry,
caramelized onion butter, beets,
creamed corn, mushroom demi

Root beer pastry cream
profiterole, whiskey ice cream,
chocolate ganache



\$55 PER PERSON

\$79 WITH INSPIRED PAIRINGS

fusiongrill