



SUNDAY SUMMER DINNER SERIES
AUGUST 10TH
HONORING THE LAND: INDIGENOUS FLAVOURS

FIRST COURSE

FRY BREAD

braised bison | spruce tip + haskap
compote

Pinot Blanc

SECOND COURSE

PAN SEARED SALMON

three sisters succotash | wild rice |
maple juniper glaze | roasted seasonal
vegetables

Qwam Qwmt Chardonnay

DESSERT

FRY BREAD DONUT

vanilla gelato | saskatoon compote

Qwam Qwmt Riesling Icewine