

{ FOODIE WEDNESDAY }

ALLOW US TO TAKE YOU ON
A CULINARY ADVENTURE WITH
THIS FOUR COURSE TASTING
MENU. “BON APPÉTIT” FROM
THE ENTIRE RESTÖ TEAM!

-Thomas Stuart, Chef

MISE EN BOUCHE

Ruby red beet borscht with pickled beets,
fresh dill, and crème fraîche

APPETIZER

Strawberry arugula salad with house made ricotta
cheese and a simple strawberry balsamic vinaigrette

🍷 MEDITERRANIA CODORNIU CAVA BRUT (Spain)*

or

Half pound of fresh P.E.I. mussels steamed with
pesto white wine sauce, fresh Manitoba tomatoes,
and served with fresh baguette

🍷 QUADRI PINOT GRIGIO (Italy)*

MAIN MEAL

New Zealand lamb shank slowly braised in a
house tomato braising sauce until falling off the bone.

Served on a bed of pappardelle pasta
tossed in a fresh mint and garlic herb infusion.

🍷 LOBETIA TEMPRANILLO (Spain)*

or

Half Cornish game hen cooked sous-vide and
then crisped in the oven topped with lemon thyme
compound butter. Served with Manitoba baby potatoes and
seasonal vegetables tossed in lemon thyme infused butter

🍷 DOM AUSTIC CHARDONNAY (France)*

or

Farmers feast vegetarian sauté over roasted
garlic quinoa. Served with confit mushrooms and
a peppery arugula and English pea salad.

🍷 SEBASTIAN SPUMANTE BRUT ROSATO (Italy)*

REWARDS

Cardamom crème brûlée with rose scented whipped cream

🍷 SEBASTIAN SPUMANTE BRUT ROASTO (Italy)*

or

Three scoops of house made ice creams
and Sorbets of your choice.

As your server what flavours we are currently featuring!

🍷 TAYLOR'S 10 YEAR OLD TAWNY (Portugal)* with Ice cream

🍷 RUDOLF MULLER RIESLING (Germany)* with sorbet

Coffee, tea