

# Lumière

## A Taste of Canada

### YUKON & NORTHWEST TERRITORIES

*sous vide hare loin, liver parfait, leg terrine, juniper & coffee soil, lingonberry, rich jus*

### NUNAVUT

*cambridge bay arctic char, toasted bannock crumbs, dried blueberry, cloud berry*

### BRITISH COLUMBIA

*sushi three ways served with traditional condiments*

### ALBERTA

*alberta beef brisket, bow valley polenta, dark horse whiskey glazed peaches,  
walnut & blue cheese*

### SASKATCHEWAN

*saskatoon & mustard rubbed bison, roast pumpkin & chickpea, choke cherry preserve*

### MANITOBA

*green bean & roasted beet salad, pickled rhubarb, pea tendrils,  
popped wild rice granola*

### ONTARIO

*smoked pork belly, hot pickled apples, cipollini onions, stayhorn sumac gastrique*

### QUEBEC

*cabane a sucre; maple sugar pie, whipped mascarpone, fennel pollen, currant sauce*

### NEWFOUNDLAND

*marinated mussels, snow crab, edible stones, pickled dulse, dill, parsley gel,  
garlic aioli, scrunchions, bay leaf & lime powder*

### NOVA SCOTIA

*fundy lobster & digby scallop fricot, salt cod beignets*

### PEI

*sweet potato purée, duck fat burbank russet,  
goldrush gaufrette, confit garlic sausage*