

Lumière

A Taste of Canada

YUKON & NORTHWEST TERRITORIES

buffalo steak & kidney pie, juniper essence, puff pastry, 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

mussels, salt cod, crab beignet, sundried tomato, parsley, star anise, scrunchions, fennel broth

NOVA SCOTIA

fundy lobster, shrimp & scallop, ploye, cabbage & citrus

PRINCE EDWARD ISLAND

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