



honey S A L T
FOOD AND DRINK

ART-DINNER SERIES

\$95 PER GUEST + \$45 WINE PAIRING

FEATURING CHEF STEPHANIE BARYLUK
& CHEF JOHANN CANER

WELCOME COCKTAIL (1.5 OZ)

Tequila Julep

saskatoon berry infused patron, fresh mint
lime juice, simple syrup

CANAPÉS

Barkley Sound Cold Smoked Sockeye Tartare
juniper aioli

&

Spruce Tip Bannock
tradish jam

NORTHWEST TERRITORIES TO FRANCE

FIRST

Pâté en Croûte

fraser valley duck terrine, cedar jelly

WINE PAIRING | TRIMBACH SYLVANER (3 OZ)

Alsace, France

SECOND COURSE

Organic Ocean Halibut

cedar plank seared
nk'mip sweetgrass beurre blanc

WINE PAIRING | LOUIS LATOUR ARDECHE (3 OZ)

Rhone, France

THIRD COURSE

Braised Bison

blueberry demi-glace, birch glazed wild mushrooms,
chilliwack corn risotto

WINE PAIRING | MT. BOUCHERIE SYRAH (3 OZ)

Okanagan Valley, Canada

DESSERT

Sweetgrass Crème Brûlée

pemberton preserved wild berries

WINE PAIRING | INNISKILLIN RIESLING ICE WINE (1 OZ)

Okanagan, Canada