

2017 Summer Tasting Menu
A culinary tour of Manitoba



Meat & Fish Menu

Arctic char tartare with Smart egg™, Dijon, Scotch Bonnet pepper & stone ground corn tortilla chips

Glass /

BENJAMIN BRIDGE NV - Méthode Classique - Gaspereau Valley, Nova Scotia
A proprietary blend of L'Acadie, Vidal, Seyval, Pinot Noir & Chardonnay

\$ 13 / 63

White truffle perogies with duck sausage & walnut cream sauce

Viognier 2016 CALLIOPE WINES - Oliver, BC

11 / 43

Pan-fried pickerel, Braman's greens, avocado curry vinaigrette, pickled rhubarb aioli, lemon & dill roast potato

Gamay Noir 2015 CAVE SPRING - Jordan, ONT

11 / 43

Grilled Simundsson McBey grass-fed beef & walla walla onions with savory goats cheese sabayon, roast red pepper demi-glace & new potatoes

Cabernet Franc 2014 BURROWING OWL ESTATE WINERY - Oliver, BC

24 / 87

Local Juliette sour cherry crumble with vanilla ice cream & caramel

UNION FORTÉ 2007 - St. Catherines, ONT

14

Port-style wine that is a Cabernet Franc/Merlot blend from Niagara with Ontario brandy spirit

Tasting Menu \$201 per couple. Food Only \$120 per couple



fusiongrill.mb.ca
550 Academy Road at Lanark
LUNCH & DINNER: Tuesday to Saturday
RESERVATIONS APPRECIATED / WALK INS WELCOME
CATERING & INFO: 489-6963

FRESH LOCAL ORGANIC & WILD