

Join us to celebrate Food Day Canada at Skye Café & Bistro patio under the stars

We are delighted to feature local bounty of fresh local ingredients, for our globally inspired menu .

Cocktails at 6:00 pm | Dinner commences at 6:35

First course

Chlodnik

(cold Polish inspired beet soup with Skye garden cucumber, radish & beets)

Kefir, pickle beet leaves, quail egg

Second course

Wild sage smoked pickerel cheeks

apple & charred brussels sprouts slaw, lump fish caviar

Third course

Masti (Mumbai street food inspired YQR farmers market feast)

Crispy potato curls and puffed wild rice, toasted chickpeas, sprouted lentil, mint & chili honey, pear & sour cherry chutney, BC peaches, heirloom tomatoes, cucumber.

Onion & chard pakoras

Entrée

Duo of Bison (quail Creek farms)

Slow braised bison short ribs, au jus, horseradish beet aioli, roasted garlic creamed potato

Brulee bison bone marrow, apple cider cranberry relish, pickled mustard

Dessert Trio

Saskatoon berry mini cheesecake | Garden raspberry macaroon | local cherry bourbon chocolate tart

\$69 per person

(plus applicable taxes)