



Presents



## FUSION GRILL - \$38

### APPETIZER

*Prairie fusion Coquille St. Jacques  
pickerel cheeks and wild ice shrimp baked in a  
white wine cream with crispy piped potato  
and local trappist cheese gratin*

or

*Beet salad with gastronomic balsamic jelly, crackers, creamy goat's cheese  
and apple cider vinaigrette*

or

*Soup of tomorrow  
clear broth, duck stock, chowder or  
potage announced fresh nightly*

### MAIN

*Grilled elk loin with Berkshire cottage bacon from Ferme Jobin, caramelized  
shallots, buttermilk mashed potatoes, winter vegetables and demi-glace*

or

*Parsnip ravioli with mushroom ragout, wilted greens, toasted hemp nut and  
Winkler virgin canola oil*

or

*Chicken fried northern pike and crunchy vegetable  
salad with coconut, rice wine, lime vinaigrette,  
hush puppies and horseradish cream*

### DESSERT

*Solberry pie with wafer crust, lemon and meringue*

or

*Dwarf sour cherry and coconut sorbet (VG and GF)*

or

*Warm dark chocolate cake*

**WIN**

**DINNER  
FOR TWO!**

**ASK HOW**

*Reservations required. Prices are per person, excluding  
beverages, taxes & gratuity. Ask your server for details.*

*Visit [www.ciaowinnipeg.com](http://www.ciaowinnipeg.com)*

*for a list of participating restaurants and menus.*