



Long Table Dinner Menu

Each place setting includes coffee or tea, and a milk or sourdough bun served with an assortment of flavoured butters

First Course

Oven roasted Italian Centre Halloumi Cheese | lemon and Kale persillade
Erdman's farm Sumac Scented Beet | Strathcona Micro Spring Greens | Feta crumbles | Beet Jus vinaigrette | V,GF

Main

BBQ charred Canadian Wagyu Beef Striploin with braised beef comesqui
Young Corn cake, sous vide tomato, spring asparagus and morel mushroom, Périgord Jus

Or

Main

Butter Poach Sous Vide Pheasant Breast
Pheasant Leg Roulade and Rissole with Potato fondant, roasted beets, spring asparagus, madeira sauce

Dessert

Wild blueberries / Prairie saskatoon berries custard flan with southern Alberta Semolina Cream and Local Honey Ice cream (contain fish gelatin)

**Kindly note that alternative meals (e.g., vegetarian, gluten-free, etc.) are available upon request. Please contact development@youraga.ca for more information.*