



Taste AROUND Sweetgrass

at NK'MIP
CELLARS

Enjoy a thoughtfully curated three-course lunch for \$40, showcasing a seasonal selection of appetizers, mains, and desserts.

For an elevated experience, add expertly selected wine pairings to complement each course for an additional \$20.

FIRST COURSE

CORN CHOWDER

blackened sweet corn | crispy calabrese bits | sage oil
Storytellers Chardonnay

OR

WINTER GREENS

tuscan greens | roasted beets | cherry tomatoes | pickled onion | goat cheese | candied walnuts | taro crisps | peach vinaigrette
Storytellers Pinot Blanc

SECOND COURSE

TURKEY ON FRYBREAD

sweetgrass brined turkey | maple vinaigrette slaw | haskap aioli | frybread | choice of fries, soup or greens
Qwam Qwmt Pinot Noir

OR

BISON MEATBALLS

saskatoon berry au jus | tuscan greens | roasted potatoes | frybread
Storytellers Merlot

OR

ROASTED RED PEPPER CANNELLONI

whipped ricotta and spinach | roasted tomato cream sauce | garlic focaccia
Storytellers Rose

THIRD COURSE

DARK CHOCOLATE TART

dark chocolate mousse | chantilly cream
Qwam Qwmt Cabernet Sauvignon

OR

SASKATOON CHEESECAKE

shortbread crust | saskatoon berry | chantilly cream
Qwam Qwmt Riesling Icewine