



Le Poisson Bleu

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AMUSE BOUCHE

“BLEUBERRY” GRAVLAX/FRY BREAD/ ROASTED
SQUASH/CREME FRAICHE

STARTER

SMOKED PRAWN FRITTER/ CREAMY POLENTA/
ROMESCO/ CHIMICHURRI

APPETIZER

TORCHED MACKEREL/ GINGER CHILI TEA/ CRISPY
PANCETTA/ SHAVED FENNEL/ PICKLED DAIKON/ NORI
AIOLI

ENTREE

POTATO CRUSTED WALLEYE/ PAVE/CHAMOMILE
VELOUTE/ CELERiac PUREE/SALMON ROE

DESSERT

STICKY TOFFEE PUDDING/FISH BONE CARAMEL/
CARMELIZED WHITE CHOCOLATE /CRANBERRY

CHEF: JESSE BELL