

SMITH PRIX FIXE MENUS

--- 68/PERSON ---

CHOICE OF TWO STARTER SALADS

Kale Salad: kale, five spice poached pear, raspberries, maple sesame candied walnuts, charred ginger goat cheese, raspberry miso vinaigrette

Caesar Salad: romaine, Grana Padano, baked croutons, lemon, creamy garlic dressing

CHOICE OF FIVE ENTRÉES

Pan Fried Bearcat Pickerel: citrus beurre blanc, green onion, dill, grilled lemon

Fried Tofu Katsu: almond basmati, chili oil broccolini, charred green onion + ginger aioli, katsu, sesame seeds

Buttermilk Fried Half Chicken: SMITH pickled vegetables, creamy buttermilk dressing

16oz Berkshire Pork Chop: fennel apple chutney, cider gastrique

8oz Bavette: roasted jalapeño agrodolce, Maldon salt

CHOICE OF TWO SIDES

HOST MUST SELECT TWO SIDES TO BE SERVED FAMILY STYLE
IN PORTIONS OF 1 SIDE PER 2 GUESTS

Mashed Potatoes: buttery mashed gold potatoes, chives

Roasted Acorn Squash: chili cider glaze, thyme chèvre crumble, candied pecan

Brussels Sprouts: maple dijon cream, bacon, beet pickled onion

Sautéed Crimini Mushrooms: white wine, garlic, butter

Roasted Heirloom Carrots: whipped ricotta, hot honey, toasted pistachio

SMITH Fries: fresh parsley, Asiago, truffle aioli

CHOICE OF TWO DESSERTS + SORBET

HOST MUST SELECT TWO DESSERTS TO OFFER
PLUS SORBET INCLUDED AS A VEGAN OPTION

Whipped White Chocolate Cannoli: dulce de leche, pecan

Spiced Ginger Caramel Crème Brûlée: orange cinnamon biscotti

Espresso Dark Chocolate Cheesecake: salted pretzel crust, bourbon gastrique, crushed hazelnut

Almond Pound Cake: blackberry peach compote, coconut whipped mascarpone, toasted coconut

Grand Marnier Dark Chocolate Paté: caramelized honey, Maldon salt **JUST A BITE**

78/PERSON

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Braised Lamb Shank: carrot purée, mint chimichurri, parsnip chip

10oz CAB New York Strip:
roasted salsa verde, crispy shallot

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Grand Marnier Dark Chocolate Paté: caramelized honey, Maldon salte **JUST A BITE**

All private/semi-private bookings + parties of 10 or more are subject to a 20% gratuity. Please notify your server of any allergies or dietary restrictions.

#SMITHeats @smithwinnipeg smithrestaurant.ca