

CHEF'S TABLE

STARTER COURSE

Cheese + Charcuterie: variety of artisan cheeses, cured meats, mustards, Saskatoon berry compote, SMITH pickled vegetables, honey, house-made crackers + crostini

Cauliflower Fritters: charred mango sauce, tahini yogurt, curried cashew, cilantro

Pork Belly: apple mustarda, black garlic aioli, pickled carrot

ENTRÉE COURSE

Raspberry Poached Pear + Kale Salad: raspberry miso vinaigrette, five-spiced poached pear, maple sesame candied walnuts, charred ginger goat cheese

Toasted Sleepy Owl Sourdough: whipped butter, Maldon salt

Braised Beef Brisket: herbs + mustard

Roasted Chicken: sage gravy

Buttery Mashed Potatoes: chives

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

Salt Roasted Beets: shaved apple, pumpkin seeds, dried cranberries

DESSERT COURSE

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

Espresso Dark Chocolate Cheesecake: hazelnuts, salted pretzel crust, bourbon crème anglaise

Whipped White Chocolate Cannoli: pecans, dulce de leche

PAIRINGS

BARTENDER'S CHOICE 38

Tini Martini 1.50Z

your choice of vodka or gin,
served with a twist or olives.

A TIMELESS START TO YOUR EVENING

Bat Gara “Uno” Hondarrabi Zuri [SP] 40Z

complex, medium-bodied white, bright
acidity, refined mineral backbone.

ELEGANT + REFRESHING

Songbird Cabernet Sauvignon [AU] 40Z

full-bodied, juicy, with a soft,
warming finish.

PAIRS BEAUTIFULLY WITH OUR ENTRÉE COURSE

Bacalhôa Moscatel de Setúbal [PT] 20Z

aromas of rose petals, citrus, and
candied fruit with a smooth finish.

PERFECT WITH DESSERT

UPGRADE

two 6oz pours of Bat Gara
and Songbird +13

SMITH

Please notify your server of any
allergies or dietary restrictions.

#SMITHeats @smithwinnipeg