



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 \$15.

FIRST COURSE

ROASTED TOMATO + RED PEPPER BISQUE

crispy shallots | basil crème fraîche | fry bread croutons
Qwam Qwmt Chardonnay

OR

AHI TUNA

sesame crusted | miso soya | avocado | pico de gallo | taro crisps
Qwam Qwmt Riesling

OR

HOUSE GREENS

artesian greens | tangy feta | cucumbers | tomatoes | pickled beets | watermelon | candied walnuts
Dreamcatcher

SECOND COURSE

THE SCHNITZEL

breaded crispy pork loin | pickled cabbage | roasted garlic mash | mushroom au jus
Qwam Qwmt Pinot Noir

OR

SWEETGRASS BRINED BRISKET

saskatoon berry glaze | roasted garlic mash | seasonal vegetables
Talon

OR

ORZO BOWL

Seared halloumi | pesto | tomatoes | arugula | olives | crispy shallots
Rose

THIRD COURSE

FRY BREAD DONUT

haskap compote | vanilla gelato | toasted almonds
Qwam Qwmt Riesling Icewine

OR

TIRAMISU

espresso sponge cake | whipped mascarpone | shaved chocolate
Qwam Qwmt Riesling Icewine