



THE SEASON : SAULT STE. MARIE

Prix Fixe Menu: \$ 39

view | restaurant + bar

FIRST COURSE

Butternut Squash Consommé

Fresh-made butternut squash dumplings in beef consommé with shaved leeks, julienned carrots + Swiss cheese.

SECOND COURSE

Lemongrass + Chili Whitefish

Braised white fish in a lemongrass Sriracha-chili sauce, topped with fresh pickled vegetables and herbs. Served with bok choy and jasmine rice.

DESSERT COURSE

Pumpkin Pecan Cobbler

Served warm with house-made vanilla ice cream and caramel sauce.

No substitutions please. Limited time menu. This cannot be combined with any other discount or offers.

If you have a food allergy, please speak to the manager, chef or your server.

Share your *Savour The Season* food pics at [facebook.com/savourtheseason](https://www.facebook.com/savourtheseason)

BARSANTI'S
Restaurant



Giovanni's
ITALIAN RESTAURANT

the IronClub



Nonna's Cucina

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