



# *Stationary Small Bites Function*

Presented by Chef Luke Legault

# *Appetizer Style Bites:*

## Yukon Sunset Arctic Charr

Local Arctic Charr is cured in Yukon grown purple beets & fresh thyme before being thinly sliced and placed on top of a savoury tuile cookie with dried fireweed flowers baked right in. Finished with a Yukon distilled gin crème fraiche & fresh herbs

## Barbecue Chicken Satays

Juicy chicken thighs are marinated in Wandering Bison barbecue sauce before being grilled over high heat to caramelize those beautiful sugars. Served on easily handled bamboo skewers

## Fireweed Honey & Lowbush Cranberry Pork Belly

Locally raised pork belly is marinated in raw fireweed honey from Watson Lake before being slowly smoked over a unique blend of hardwoods & then topped with a lowbush cranberry & fireweed honey mustard glaze. Served on rosemary & sea salt toast point

## Sugar Snap Pea & Goat's Cheese Pinwheel Bites

Locally grow snap peas, shoots & spicy mustard greens are blended with tart goat's cheese & wrapped in a savoury tortilla. Served skewered with a herb marinated oven roasted cherry tomato for a light start to the meal

## *Entrée Style Bites:*

### Yukon Moose Sliders

Locally harvested moose is marinated with a unique variety of herbs & seasonings before being placed on scratch made, roasted garlic focaccia bread & topped with lowbush cranberry & apple rum chutney

### Red Wine & Stout Braised Bison Short Ribs

Bison short ribs are marinated in a blend of red wine, herbs & sour cherries before being grilled over high heat and then braised in a Winterlong stout for hours until tender. Served glazed in a mini mason jar atop pureed parsnip & baby new Yukon gold potatoes

### Local Whiskey & Birch Syrup Salmon

Sustainably sourced Alaskan salmon is placed in a Two Brewers whiskey & Dawson City birch syrup marinade before being skewered & roasted directly on a cedar plank.  
Finished with a thyme & lemon verbena dust

### Grilled Yukon Vegetable Ratatouille

As many local amazing vegetables as I can find are grilled over intense heat before being braised together with fire roasted tomatoes and a lot of fresh herbs. Finished with small batch, extra virgin olive oil and topped with smoked sea salt

## *Desserts:*

### Dark Chocolate & Fire Roasted Espresso Mousse

Coffee beans are artisanally roasted over birch wood harvested from Dawson City before being blended with high quality dark chocolate & a hint of Grey Mountain juniper. Served in mini Mason jars with a toasted pistachio biscotti & topped with a whiskey cream

### Gin & Haskap Berry Custard Tarts

Mini pastry tarts are filled with flavourful & rich crème anglaise which has been spiked with locally distilled gin & blood orange zest. Topped with a locally grown haskap & cranberry chutney & fresh candied lemon veberna

## *My commitment to you:*

As often as possible, ingredients used for the cooking of this meal will be sourced from within 100km of the city. We have an amazing group of farmers in the territory and it is important to show all we are capable of vs a less expensive product from California or China. Also, items listed will be crafted from scratch by myself except where quality dictates purchasing through a secondary, reputable local vendor.

Please do not hesitate to contact me with any questions or concerns you have regarding what I have suggested here today: I love talking about food and am always willing to do what I can to meet as many dietary requests as possible. With that in mind though, ingredients that are known to cause allergic reactions will always be clearly marked and dietary restrictions such as veganism or gluten free will be happily accommodated.

Thank you very much,

*Luke Legault*

Head Chef  
The Wandering Bison