



Feasting & Foraging

August 3, 2019

Presented by the Yukon Culinary Festival

Fireside Canapés

Alaskan Sockeye Crudo
wild herbs, low bush cranberry

Fire Morels
stuffed with pesto, ricotta and roast garlic

Butter poached and fire grilled Elk heart
bannock crumb, cedar salt

Chicken Liver
roasted garlic and pine bruschetta

Alaskan Sockeye Salmon Cakes
wild herb aioli

Main Course

Fire Roasted chicken
wild herb butter, spruce and maple glaze

Fire Roasted Suckling Pig
salsa verde

Fire Roasted Yukon Goat
cranberry relish, smoked morels, pumpkin salad

Birch Syrup Glazed Fire Roasted Arctic Char

Warm Wild Duck and Grain Salad
sprouts, local cress and berries

Salads of Local Greens

Fire Roasted Potato and Vegetables

Desserts

Cast Iron Cinnamon Maple Haskap Rolls

Yukon Chocolate Company Pot Au Crème

The Yukon Culinary Festival is proudly hosted by the Tourism Industry Association of the Yukon and Air North, Yukon's Airline, in association with key industry partners.



Parks Canada

Parcs Canada



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Note: menus subject to change based on ingredient availability