

SIGNATURE
• DINNER SERIES •

DINNER MENU

CORNFIELD & OCEAN SILK (GF)

poached lobster, corn mousse, yuzu gel, sage oil

paired with:

Little Brown Jug - Golden Ale

“This is where life begins — in the silence of soil and the patience of growth.”

THE SUN RIPE

tomato water cream, pepper- basil glaze,
raisin & pine nut chutney, dill tuile

paired with:

Little Brown Jug - Generic!

“At its peak, nature does not speak — it glows.”

THE HARVEST

grain-fed chicken, swiss chard, apricot, potato confit,
beer mustard reduction

paired with:

Little Brown Jug - Peach Tea Wheat Ale

“Held in warmth, shaped by grain and time.”

THE DARK SOIL

milk chocolate nougat,
roasted peanut dacquoise and slow-flow caramel

paired with:

Little Brown Jug - Black! Lager

“Nothing in nature disappears — it only changes its form.”

LITTLE
BROWN JUG

Fairmont
WINNIPEG