customers. The bistro's menu is crafted from organically grown vegetables, fruit, and herbs, many of which Jason and Cher grow and forage on their own acreage. This includes everything from beans, squash, and root vegetables to asparagus, horseradish, garlic, and wild berries.

"We really work at reducing our carbon footprint and source as much as we can from small, local producers," Jason says. "We know so many of our growers and producers by name and have long relationships with them."

In addition to the fruits and vegetables, St. Tropez Bistro also sources organic or regeneratively grown bison, beef, pork, chicken, and lamb from Saskatchewan farms, as well as locally caught walleye and pickerel. Jason believes that organic and local foods are not only better for the environment but also offer a more complex flavour and better nutritional value.

"People are better informed today about their food, and many are willing to pay a little more to know where their food came from and how it was produced," he says. This growing consumer awareness aligns perfectly with the bistro's philosophy and has only strengthened their commitment to sustainable, local sourcing.

MAKING MEMORIES

St. Tropez Bistro is more than just a restaurant. It's a place where memories are made. "The bistro has been the site of many first dates, many anniversaries, and many celebrations," says Jason. "Now, we're seeing the kids of the people who had their first date with us, having their own first dates here. It's wonderful to be part of people's lives, serving them delicious, quality local food, and celebrating their milestones."

For Jason, the joy of his work comes not just from serving food but from being a part of his customers' lives. "I feel so fortunate to do what I do every day," he says. "Growing and serving food that people love, that comes from the fields and lakes in the place we call home — there's nothing like it."

FINDING HIS ZEN

Beyond the bistro, Jason finds personal fulfillment in his gardening efforts. What started as a simple project two decades ago has grown into a passion that produces hundreds of pounds of fruit and vegetables each year. From creating chokecherry syrups for signature cocktails to pressing apples for his own juice and vinegar, Jason's dedication to flavour and quality shines through in every aspect of his work.

"Organic gardening is my yoga," Jason says. "It's amazing to see your work, planting and caring for it, turn into food that people enjoy. I encourage anyone with an interest to start small and go for it."

As St. Tropez Bistro continues to thrive, it has not only preserved its legacy but also embraced the future, creating a dining experience that is both timeless and innovative.

St. Tropez Bistro
238 Second Avenue South, Saskatoon
sainttropezbistro.ca

St. Tropez Bistro Braised Bison Short Ribs (serves six)

2 kg 2-inch thick cut bison short ribs
1 litre chopped tomatoes (preferably heirloom)
250 ml wild chokecherry juice
250 ml red wine
250 ml diced white onion
250 ml diced celery
125 ml diced carrots
125 ml diced beets
1 tbsp minced garlic (preferably heirloom)
1 tbsp fresh basil
1 tbsp fresh thyme
5 medium sized bay leaves
1 tbsp Kosher salt
1 tbsp coarse black pepper
250 ml cooking oil

Preheat the oven to 350°F. Using half of the Kosher salt, season the bison short ribs. Add half of the oil to a 15" heavy pan on high heat. Brown the ribs in portions that fit in the pan without crowding (crowding the bison in the pan will steam the meat instead of brown it).

Transfer the seared ribs to a 20-litre baking pan and set aside. Add remaining oil to a 10-litre pot over medium heat. Add the onion and celery to oil and sauté for 10 minutes, stirring continuously. Add carrots, beets and garlic. Cook for another 10 minutes, stirring occasionally.

Add remaining ingredients and bring to a simmer. Pour sauce over browned bison and cover with a lid or aluminum foil. Bake at 350°F for approximately five hours.

When done, allow ribs to cool and then skim the cooled fat off the top. Remove the ribs from the mixture it was slow cooked in and set them aside.

Pour the sauce left over from slow cooking the bison into a bowl and blend with an emulsion blender. Place ribs back into the 20-litre baking pan, cover with the blended sauce and reheat in the oven at 475°F for 30 minutes then plate. Enjoy!