

WELCOME TO FOOD DAY CANADA 2017

A PERSONAL REFLECTION ON CANADIAN CUISINE AND A CELEBRATION OF NEW BRUNSWICK'S SHORES, FIELDS AND FORESTS FOR CANADA'S 150TH BIRTHDAY!

All the ingredients used for this menu were sourced or grown within a 150 kilometre radius and I've even gone so far as to make the salt, butter and unripe fruit based vinegars used for seasoning.

The only exception to the approach on this menu is the organic flour I used to make the bread...it came from 212 kilometres away, but I did purchase it at a small local business.

For this particular menu, I wanted to focus on the mantra of...New does not necessarily mean better, so why not keep practicing and honouring traditions passed down through the generations while maintaining a focus on some classic techniques.

I hope you will definitely agree that a dish simply cannot be any better than its original and often most humble of ingredients.

Bon Appetit!

Chef Markian Shafransky CCC

TOASTED HERITAGE RED FIFE PARKER HOUSE ROLLS

smoked maple & dulse butter,
crispy salmon skin and reduced bay of fundy sea water salt

HALIBUT

"a la minute" crudo, cured in unripe blueberry & currant "verjus",
jalapeno slivers, last season's dried chanterelle "soy" sauce glaze, lovage

SALAD

beets cooked in the soil they were grown in, charred garlic scapes and various chicories, crispy pig ear, lemon thyme crème fraiche, dried strawberries, samphire, sorrel, sedum & dill

LOBSTER

ricotta & dried white currant skin gnudi, fresh peas & shoots,
reduced whey & nasturtium beurre blanc

BEEF

braised cheek perogie & heart jerky crusted striploin,
rosemary shallot puree, marrow tempura, tiny onions roasted in smoked tallow,
ramp chlorophyll, jus

FROZEN RASPBERRY & LAVENDER COOL WHIP

maillard butter ice cream, charcoal toast powder,
catnip pavlova crumble, crushed haskap berries,
borage & monarda garden confetti