

Saturday, August 5th, 2017

FOOD DAY CANADA

APPS

AGED NORWICH BEEF CARPACCIO - 16

shaved XO Mountainoak Gouda, petite tomatoes, virgin canola oil, endive, herbs

BBQ VEAL SWEETBREADS - \$15

chickpea, mint, cucumber, blistered jalapeño, yogurt

FROZEN TOMATO SALAD - \$14

candied fennel, sun ripened poblanos, chèvre crème, basil

ST. JACOBS MARKET SALAD SAMPLER - \$21

four salads, pure local, farmer's soul, simple

RABBIT PANZANELLA - \$27

legs, loins and flanks sous vide, field tomatoes, pickled onions, leafs, Bauer Bakery focaccia

BELLY AND RIBS - \$26

artisanal pork, rubbed, smoked, whiskey and BBQ, Highland Blue polenta, charred rapini

MANITOULIN ORGANIC TROUT "UNILATERAL" - \$25

cucumber and soy bean salad, garden greens, dill flower, crème fraîche

DESSERT

NIAGARA PAVLOVA - \$8

pinot cherries, riesling peaches, gamay plums, black walnut croquant, wild ginger chantilly

GOAT'S MILK AND LAVENDER PANNA COTTA - \$8

macerated blueberries, bubbly, honey and oats

BEER AND COCKTAIL

BATCH_7: PEACH BERLINER - \$7.49

All local Ontario ingredients. Fresh peaches from Herrle's (Wilmont), Yeast/Lacto Blend from Escarpment Labs (Guelph), Doog Hops from CanAussie Farms (Fergus) and Barley from Harvest Hops and Malt (Guelph).

brewery -- Charcoal Group XX Innocente Brewery Collab Brew style -- Berliner Weisse w/ Ontario peaches abv 3.8% -- ibu 4 -- ounces 14oz

add shot -- fresh peach syrup for \$0.50

FROM THE ORCHARD - \$9.25

muddled Ontario peaches, muddled Ontario mint, Ontario cherry juice, Pellar Estates sparkling wine

6oz glass \$11 -- 9oz glass \$14.75 -- bottle \$41

CHARCOAL RED -- Charcoal Group XX Cave Spring Cellars

WILDCRAFT WHITE -- Charcoal Group XX Cave Spring Cellars

WINE

