



food day canada 2018

p.e.i. valley pearl oysters

rhubarb foam / strawberry mignonette

southbrook, "biodynamic bubbly", four mile creek, niagara, 2017

waterford melon + heirloom tomato terrine

burrata / cedar oil

malivoire, "stouck viognier", Lincoln lakeshore, niagara, 2016

mushroom stuffed quebec guinea fowl

cipolini soubise / green beans / fermented niagara cherries

Mallory + jes, "girl gang", barrel aged sour ale, stone city, kingston

iqaluit caribou leg

courgette puree / black garlic / patty pan / braised shitake mushrooms / confit
ozette potatoes / charred apricot jam

southbrook, cabernet franc , niagara peninsula, watsons vineyard, 2001

niagara cherry frangipane

peach puree / dill ganache / tuile / vanilla ice cream

desrochers, "blizz", semi-dry honey wine, hautes-laurentides, quebec

80/45

