

FOOD DAY CANADA CELEBRATION

August 2nd, 2018

THE RAW BOAT

savage blonde oysters
chilled Ontario prawns
light sugar cured Albacore tuna
marinated clams and mussels
mignonette and LH garden hot sauce

ARTISANAL CANADIAN CHEESES

hand made bread and butter, Canadian sea salt

THE GARDEN

NIAGARA STONE FRUITS
prosciutto, wild sweet cicely

CHILLED WATERMELON GAZPACHO
tasty flowers and herbs, cold pressed canola oil

HOLLAND MARSH LEEK WALDORF
lovage, black walnut, concord grapes, sumac

CAULIFLOWER
Ontario saffron, coriander, yogurt

LOBSTER SALAD
new potato, poached lobster

GRILLED PINEAPPLE
(Michael's favourite summer salad)
red onion, basil, olive oil

"Canada IS food and the world is richer for it!"
~ Anita Stewart, Founder

FROM THE GRILL

MURRAY'S FARM PORK LOIN
peach, lavender, nasturtium

CHARRED ROMAINE
zucchini, lentils, hazelnuts, sour cream

GRILLED YELLOWFIN TUNA
eggplant, basil, amaranth

ROAST LEG OF LAMB
rosemary from a 30 year old plant, young garlic, garden herb salsa verde

CHARCOAL ROASTED COLVILLE BAY OYSTERS
spruce tip and anchovy butter

OYSTER STEW
chive biscuits, acadian caviar

KENYAN GITHERI
curried kale and corn stew
("The dish served in the Kenyan cookhouses built by The Village Feast")

SWEETS

IRON CHEF STRAWBERRY PINK PEPPERCORN SHORTCAKE
cumin biscuits, avocado white chocolate cream
(The dessert Chef Michael made on Iron Chef)

SOUR CREAM LEMON PIE

BLUEBERRY & RASPBERRY GRUNT

POUTINES À TROU

BUTTER TART SUNDAE!

MINI SWEETS

pets de nonne (doughnut)
coconut fry pan cookies
Cape Breton oatcakes
LH Terroir Noir cookies
fresh melons
Ontario cherries