

Food Day Canada 2018

Saturday, August 4th

Starters

Salad of “Harvest 365” Heirloom Tomatoes with “Quiet Acres” Peaches
Fresh “Monforte” Cheese, Focaccia Croutons & Crispy Basil

Based in Stratford, Ruth Klahsen of Monforte makes European-style cheeses produced from local goat and water buffalo milk

-17-

Housemade Linguine with “Marc’s” Wild Mushrooms
Braised Rabbit, “Monforte” Toscano, “Kozlik’s” Triple Crunch Mustard

Since the 1940s, Kozlik’s has made small batch, hand-made mustard from 100% Canadian grown mustard seeds

-21-

House Cured Quebec Duck Breast with Preserved “Warner’s Farm” Apricots & “Monforte” Fresh Cheese

For nearly 100 years, the Warner family has been growing various orchard fruit on their farm in Beamsville

-20-

BC Albacore Tuna with Curried Courgette Purée
“Dave Irish’s” Zucchini, Lime Scented “Best Baa Farm” Yogurt, Spiced Cashews

Dave Irish provides us with top quality vegetables and salad greens from his farm in St. Catharines

-23-

Tartare of Ontario Beef & Pickled Beets
“Linc Farm” Egg, “Treadwell Bakery’s” Rosemary Focaccia

Based at Southbrook Vineyards, Linc Farm sells eggs from free-range chickens born and lovingly-raised on the farm

-20-

Mains

Pan Seared Ontario Chicken Breast
Lyonnais Potatoes, “Quiet Acres” Green Beans, Charred Red Pepper Vinaigrette

The MacSween family showcase their daily picked fruits & vegetables from the Quiet Acres farm stand on Lakeshore Road

-36-

Seared BC Halibut with Lemon Butter Mussels & Clams
Risotto of House Smoked “Harvest 365” Heirloom Tomatoes

Joel Labute, Owner of Harvest 365 in St. Catharines, grows artisanal greens and vegetables for Treadwell

-38-

Sesame & Hoisin Glazed “VG’s” Beef Short Ribs with “Kozlik’s” Mustard Potato Purée & Pickled Red Onion

The Van Groningen’s have run their Simcoe-based butchery since 1970 and are considered one of the top beef suppliers in Ontario

-40-

Pan Seared Ontario Rainbow Trout with “Marc’s” Summer Mushrooms
Quinoa, Smoked “Cumbrae Farms” Bacon Vinaigrette

Using a network of mushroom pickers from around Canada, Marc Eber supplies Treadwell with high quality fungi year-round

-35-

“VG’s” Pork Tenderloin (Served Medium) with Honey & Lime Glazed “Cumbrae Farms” Pork Belly
Masa Cake, Charred “Quiet Acres” Sweetcorn, Tomatillo Sauce

One of Canada’s most celebrated and finest butchers, Cumbrae supplies Treadwell with pork from Simcoe County

-36-

Side Dishes & More

Fresh Cut Frites with Rosemary Sea Salt & Malt Vinegar Mayonnaise

-10-

Selection of Housemade & Local Charcuterie with Condiments & Toast

-26-

Chef-Owner Stephen Treadwell
Chef de Cuisine Matthew Payne
Sous Chef Ian Vandegraaf

Vegetarian & vegan options available upon request

Please inform your server of any dietary restrictions or allergies

A discretionary gratuity of 18% will be added to tables of six or more guests