



FOOD DAY CANADA

Saturday, August 3rd, 2019



Join us in celebration of all things local. We're using as many natural, local products for the benefit of our economy, people's health and to help reduce our carbon footprint. Enjoying authentically Canadian ingredients at the peak of their season.

Buying local creates lasting relationships between like-minded people. It brings people together. The farmer/butcher/cheese maker who makes that product carries the same value of integrity as we do in creating an experience in our restaurants. At The Bauer Kitchen, it's that integrity that sets us apart from the norm.

Hosted by Anita Stewart, culinary activist, educator and writer, based out of Guelph, Ontario, and is considered to be the "Patron Saint of Cuisine" by the National Post.

#FoodDayCanada

Enjoy the Journey.

WHO, WHAT, WHERE THE HECK?

- Newfoundland Salt Company, Bonavista Nfld – sea salt
- Niagara Food Specialties , Niagara ON – prosciutto
- Grimo Nut Nursery, Niagara-on-the-lake ON – heart nuts, black walnuts
- Mountainoak Cheese, New Hamburg ON – gouda
- Wayward Farms, Ayr ON – arugula, baby kale
- Willibald Distillery, Ayr ON – gin
- King Cole Duck, Newmarket ON – duck breast
- Pristine Gourmet, Waterford ON – soybean oil, canola oil
- Kolapore Springs, Kolapore ON – rainbow trout
- Stemmler Meats & Cheese, Heidelberg ON – double smoked bacon
- Chilligo Creek Farm, Moorefield ON – salad greens
- Monforte Dairy, Stratford ON – piacere
- August's Harvest, Gads Hill ON – black garlic
- Forty Creek Distillery, Grimsby ON – pork chop brine
- St. Jacob's Market, St Jacobs ON – radish, fennel, carrots, peaches, nectarine, black berries
- Strom's Farm, Guelph ON – sweet corn
- Trotter's Butcher Shop, Guelph ON – beef cheeks, pork chop, pig tails
- Christopher's Gelato, Waterloo ON – ginger sorbet
- Eby Manor Ltd, Waterloo ON – unhomogenized milk
- Four All Ice Cream, Kitchener ON – vanilla bean ice cream
- Kozlik's Mustard, Toronto ON – triple crunch mustard
- Arva Mills, Arva ON – flour (pie dough)





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“Food Day Canada is about creating something special with other people’s hard work and celebrating the passion they have for their craft. It’s about the responsibility of education - teaching people where things come from and what makes them so special”

- Chef Graham Pelley

*this evening, enjoy our Bauer Bakery Sourdough
with house-made butter & Newfoundland Sea Salt*

Created by Chef Graham Pelley

FIRST THINGS

COMPRESSED MELON & NIAGARA PROSCIUTTO

Mountainoak Gouda, Wayward Farms arugula,
strawberry vinegar, thyme oil > 16

PATÉ EN CROÛTE

King Cole duck, chicken & pork farce, Willibald Gin gelée,
dirty mustard, fermented heirloom carrot, bitter greens > 14

SMOKED LAKE WHITEFISH & TOMATO SALAD

heirloom tomato & pickled onion, cucumber & mascarpone gazpacho,
Graham's lovage, virgin soybean oil > 15

SECOND THINGS

KOLAPORE SPRINGS TROUT

Mike's summer squash, green beans, sweet onions,
vegetable consommé, Pristine Gourmet canola oil ravioli,
bacon crumble, sorrel > 31

CHILLIGO CREEK FARM SALAD

Romano bean purée, charred Shephard peppers, pickled beets,
heart nuts, Monforte Piacère, maple sherry vinaigrette > 19

SCALLOPS & BEEF

pan seared sea scallops, braised beef cheek,
Strom's sweet corn flan, black garlic, grilled radish,
sumac spiced popcorn, natural jus > 34

ROASTED TROTTER'S PORK CHOP

Forty Creek brine, black bean & pigtail ragu, fennel & carrots,
grilled peach chutney, triple crunch jus > 29

SWEET THINGS

UPSIDE DOWN NECTARINE CAKE

Niagara Nectarine, blackberries, Eby Manor anglaise,
Norwich lavender, black walnut brittle, ginger sorbet > 8

INDIVIDUAL BLUEBERRY PIE

Arva Mills flour, wild Ontario blueberries, cinnamon maple syrup,
Four All vanilla bean ice cream > 8