

FOOD DAY CANADA.

W/LD
CRAFT
GRILL + LONG BAR



Saturday, August 3rd 2019

Created by Chef Michael Hodgson

Food Day Canada is about sharing in the celebration of food that Canada produces in its farms, forests and waterways. This menu showcases Canadian cuisine and the beautiful ingredients that surround our region during the summer season.

“As a kitchener native, it is important to me to support our farmers and producers, buy the freshest ingredients and to pay respect to our local heritage”

- Chef Michael Hodgson

apps

Raw + Pickled

brushed market vegetables,
macerated cucumber + dill fromage blanc,
sweet, sour + hot pickles / 14

Ricotta + Courgette Gnocchi

crispy fried zucchini, ev canola oil, anaheim pepper,
lemon balm / 14

Mid Summer Rhubarb Ceviche

planet shrimp, atlantic scallop, chillies, crisp endive, mint,
lavender honey / 19

Sunbathed Tomato + Chevre Tart

joe martin's morning pick, organic rice flour crust, fennel pollen,
tomato antioise, baco noir balsamic, snipped herbs / 15

mains

Linton Pasture Pork Barbeque

lot no. 40 + maple mopped ribs, smoked + supple pork belly,
niagara apricot, sweet cornbread + sage pudding,
kohlrabi slaw / 29

Wild Caught Yellow Perch

high heat cauliflower + gold fingerling salad, creamed corn relish,
lamb's lettuce, tarragon + wildcraft white vinaigrette / 26

Certified Canadian Angus Bavette

charcoal red + rosemary marinade, garlic rapini,
blue elizabeth white grits, tomato chimichurri / 28

Wood Roasted Eggplant

summer vegetable salad, vidal vinaigrette, water buffalo yogurt,
black walnut + oregano crumb / 23

dessert

Robyn's Butter Tart Cheesecake

ny style, salted heartnut crumble crust, cracked warm butter tart / 10

Niagara Peach "Eton Mess"

riesling soused peaches, broken meringue, chantilly, fresh basil / 9

