

# GLADSTONE HOTEL

## WELCOME TO HARVEST WEDNESDAYS!

Every Wednesday July 8, 2009 to October 21, 2009

Gladstone Hotel Brings the Farm to Table Experience to Queen Street West

### Wed Oct 14, 2009 PEAK SEASON PRIX FIXE

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#### BREAD BASKET

Red Fife biscuits, petits pains, multigrain rolls, foccacia rolls and butter rosettes

#### AMUSE BOUCHE

**Tomato, Goat Cheese And Fresh Herb Bruschetta**  
on Evelyn's crackers

#### SOUP

**Sunchoke Soup**  
caramelized apple and Sunchoke chips

#### MAINS

**Thai Braised Duck Leg**  
finished with lemongrass-peppercorn sauce

or

**Portobello Mushroom**  
stuffed with wild rice, quinoa, leek and dried cranberries  
drizzled with miso vinaigrette

#### MAINS ACCOMPONIED BY:

harvest roasted vegetables  
steamed broccoli

#### DESSERT

**Riesling Poached Bosc Pear Tart**  
with ginger pastry cream  
and Niagara grape Sorbet

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## ENJOY!

**A series of culinary evenings created by Chef Marc Breton.  
Each week will feature local produce from Chick-A-Biddy  
Acres CSA farm, and locally produced cheeses, meats, wines  
and beers.**