

# 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 Sept 30, 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

**Tête En Fromage**  
potted pork en gelée  
roasted Niagara red plum and plum mustard

#### SOUP

**Roasted Heirloom Tomato Soup**  
garlic scape-Cheddar crackers

#### MAINS

**Roast Beef Au Jus**  
colcanon: Yukon Gold potatoes, mashed with creamed leek, onion and cabbage  
green beans, fresh horseradish

or

**Harvest Corn Polenta Cakes**  
stacked with grilled vegetables and fresh Mozzarella  
salsa verde, tomato concassé and black turtle beans

#### DESSERT

**Apple Galette**  
cinnamon caramel, cider Sabayon and Niagara grapes

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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.