

GLADSTONE HOTEL

WELCOME TO HARVEST WEDNESDAYS!

Every Wednesday July 8, 2009 to October 21, 2009

Wed Aug 12, 2009
SUMMER HARVEST TASTING

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Matchbox Garden's Multi-Colour Baby Carrot Crudités
creamy goat cheese and chive dip

Purple Cabbage Garden Cocktail
bean stir-stick

Two Century Farm Peaches
Bresaola and Rosemary

Passed Hors D'oeuvres

Tea-Smoked Arctic Char
Fifth Town Chevre and Chick a Bidy arugula on toast points of St John's bread

Nyman Farms Maple Sausage Pogos
home-made fennel mustard

Forbes Chanterelle, Wild Rice and Corn Fritters

Cucumber Cups
of radish and peanut salad with Vietnamese coriander

Grass Roots Organics White Spelt Noodles
Lesbos Basil, green tomato and 'Music' garlic confit

Striped Zucchini Provencal
herbs, tomato, crumbs and Fellowship cheese

King Oyster Mushrooms
baked with pancetta

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Barrie Hill Farm Blueberry Filo Tarts
with shredded Sorrel and Stevia

Plum Sorbet

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Local Beer & Wine Partners
Tastings served by representatives from
Henry of Pelham, Lailey Vinyards, Wellington Brewery

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ENJOY!

**Come Back Next Wednesday and Enjoy the
SUMMER HARVEST PRIX FIXE!**
Tickets available online and by telephone!