

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 Aug 26, 2009
SUMMER HARVEST PRIX FIXE

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BREAD BASKET

Red Fife biscuits, assorted breads and butter rosettes

AMUSE BOUCHE

Gougère of Monforte Cheddar
on pear coulis

SOUP

Gazpacho Soup

MAINS

Roast Leg of Ontario Lamb
fresh mint jus and roast fingerling potatoes, baby carrots and organic broccoli

or

A Duo of Baked Vegetables on a Roasted Eggplant Sauce
zucchini boat stuffed with wild rice and corn
and organic pepper filled with tofu
and vegetable ragout

DESSERT

Baked Fresh Peach
stuffed with blueberries and maple butter on cinnamon crème fraiche

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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.