

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 2, 2009 SUMMER HARVEST PRIX FIXE

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BREAD BASKET

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

AMUSE BOUCHE

Home style Egg Roll

cracked coriander seed vinaigrette
radish salad, sunflower sprouts

SOUP

Corn Chowder

smoked trout, puffed wild rice, chives

MAINS

Elk Meatloaf

wild leeks, red wine jus

or

Harvest Meatless loaf

bulgur, sweet potato, lentil and fresh vegetables
topped with Heirloom tomato salsa

Main Course Accompanied by:

Yukon Gold mashed potatoes
green beans with sweet peppers and thyme

DESSERT

Coronation Grape Streusel Pie

rose blossom syrup ice cream, edible pink vetch flowers and mint

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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.