

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 19, 2009 SUMMER HARVEST PRIX FIXE

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BREAD BASKET

cornbread muffins, petits pains, multigrain rolls, foccacia rolls and butter rosettes

AMUSE BOUCHE

Crisp Tempura Squash Blossom
filled with eggplant and 5-chili chocolate Caponata
served with heirloom tomato and cinnamon basil

SALAD

Red Fife Wheat Berry Salad
corn, cucumber and lentil
warm Black Walnut crusted Goat cheese and Chive oil

MAINS

Chicken Pot Pie
farm fresh chicken with tender young garden vegetables in a creamy
tarragon Veloute sauce topped with a buttermilk biscuit crust

or

Roasted Vegetable Pot Pie
chunks of hearty farm fresh vegetables in a Miso-Mushroom sauce topped
with a buttermilk biscuit crust

DESSERT

Summer Berry Gratins
raspberries, blackberries, blueberries and apricot
nestled under a broiled Late Harvest Riesling Sabayon

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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.