

WELCOME TO HARVEST WEDNESDAYS!

Every Wednesday July 8 to Oct 21, 2009

Gladstone Hotel Brings the Farm to Table Experience to Queen Street West

July 22, 2009

FIRST HARVEST PRIX FIXE

AMUSE BOUCHE

Salad Roll: arugula, spring lettuces, scallions, sweet peppers, cucumber and tofu in rice paper with cider-maple and mustard dip

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GREEN AND YELLOW ZUCCHINI RIBBON SALAD

Niagara Prosciutto
And chive yogurt dressing

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ONTARIO ARCTIC CHAR

Whole Arctic Char pan roasted with fresh herbs served with Sorrel beurre blanc and mashed potato Swiss chard galette

or

EGGPLANT AND MOZZARELLA CROQUETTES

Crisp rolls of young eggplant, fresh mozzarella and tomato drizzled with basil salsa verde
new potatoes roasted with peppers, green garlic and ramps (wild leeks)

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MAINS ACCOMPANIED BY:

Lemon-glazed new carrots, baby beets roasted with fennel steamed green beans and broccoli

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BREAD BASKET:

Red Fife whole-wheat biscuits, cornbread and baguette served with butter rosettes

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BLACK FOREST TRIFLE

Layers of light chocolate sponge cake, fresh Ontario sweet cherry sauce, custard and whipped cream

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.