

Food Day Canada 2019

A celebration of New Brunswick's fields, forests and shores...

DULSE SOURDOUGH

From Grand Manan, Speerville and Chef's garden

Maple butter, radishes and lovage infused Bay of Fundy salt

OYSTER

From Maison Beausoleil – Neguac

Smoked frozen crème fraiche, unripe blueberry vinegar pickled onion, dill oil

LOBSTER CARPACCIO

From our friends at North Market Seafood – Saint John City Market

Sea urchin panna cotta, sea lettuce salad, sea buckthorn vinaigrette,

maple blossom vinegar pickled mustard seed

ARUGULA & SUNCHOKE MOUSSEUSE

From Chef's garden - Rothesay

Charred corn – lemon verbena yogurt, crushed sungold tomato sauce vierge,

snap peas & shoots, sea asparagus

DUCK QUARTET

From La Ferme du Diamant – Shediac

Preserved rhubarb lacquered breast, confit leg perogie, seared escalope of foie gras, smoked duck heart jus, roasted chanterelles and garlic scapes, carrot top pistou

A SELECTION OF CHEESE

From La Bergerie aux Quatres Vents – St. Marie de Kent

Raspberry seed granola bar

SWEET CORN CUSTARD “BRULEE”

From Weatherby Peak Farm – Barnesville, Kredl's in Hampton and Chef's garden

Haskap berry lavender soft serve, brown butter milk crumb, sorrel, nasturtium