



the 

CHEF'S TABLE

a local farm to table feast

MENU

August 13 & 14

by

Chefs Kenton Leier and Nick Benninger

40 km Salad

A presentation of Juniper Family Farms vegetables - Nick's famous Taco Farm tostada - maple mustard vinaigrette - brûléed chevre

Charcoute Garini

Dry aged Berkshire pork loin - apple sausage - smoked pork belly - sauerkraut - potato (apple, mustard)

Donuts and Cheese

Cinnamon sugar dusted donut - vanilla poached peaches - whisky custard - pecans - aged cheddar cheese

(VEGETARIAN OPTION)

*only available by pre-order

Mole de Calabaza Verde

Dale's roasted green pumpkin - fried plantain - poblano mole - grilled queso fresco - crisped kale - pickled peanuts - mojo rojo and mojo verde



NATIONAL ARTS CENTRE
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Canada is our stage. Le Canada en scène.

1 ELGIN

RESIDENT

Chefs

EN RÉSIDENCE