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**CHEF'S TABLE**  
*a local farm to table feast*

## MENU

**August 10 - 12**

by

Chefs Kenton Leier and David Vinoya

### **Adobo pork terrine**

pickled turnip - black olive crumbs - crostini  
adobo sauce - micro chervil

Vegetarian Option

### **Adobo mushroom terrine**

pickled turnip - black olive crumbs - crostini  
adobo sauce - micro chervil

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### **Bistek Tagalog**

24hr sous vide oyster blade steak - onion citrus soy sauce  
fondant potato - caramelized shallots - nasturtium

Vegetarian Option

### **Sous vide cauliflower steak**

onion citrus soy sauce - fondant potato  
caramelized shallots and nasturtium

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### **Ube ice cream**

purple yam ice cream - cocoa cookie soil  
honey tuille - micro sorrel



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1 ELGIN  
RESIDENT

**Chefs** EN RÉSIDENCE