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CHEF'S TABLE
a local farm to table feast

MENU
August 17 - 19

by

Chefs Kenton Leier and Carmen Ingham

Albacore tuna crudo

chilled spruce Tom Yum - tomato - pickled jalapeño

Vegetarian Option

Citrus infused melon crudo

chilled spruce Tom Yum - tomato - pickled jalapeño

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Slow roasted Ontario venison loin

sea buckthorn mole - summer squash - pepita

Vegetarian Option

Summer herb, tofu, and vegetable terrine

sea buckthorn mole - summer squash - pepita

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Layered white chocolate and lemon sponge cake

lemon and thyme raspberry jam - vanilla mascarpone cream
crispy tuile



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SMALL HALLS
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1 ELGIN
RESIDENT **Chefs** EN RÉSIDENCE