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CHEF'S TABLE
a local farm to table feast

MENU

September 7 - 9

by

Chefs Kenton Leier and Siobhan Detkavich

Bannock

sumac whipped butter

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Cedar smoked bison with roasted beet mui

gribiche - mustard greens - sunchoke chips - sorrel

Vegetarian Option

Cedar smoked squash with roasted beet mui

gribiche - mustard greens - sunchoke chips - sorrel

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Seared pacific halibut

apple fennel slaw - eggplant caviar - pickled wild mushrooms
crisp kale - corn emulsion

Vegetarian Option

Seared black bean, jalepeno and wild rice cake

apple fennel slaw - eggplant caviar - pickled wild mushrooms
crisp kale - corn emulsion

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Lemon ricotta cheesecake

hazelnut streusel - Okanagan cherries and bourbon peaches
minted cream



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

The Festival of
SMALL HALLS
Big Music in a Little Place

1 ELGIN
RESIDENT **Chefs** EN RÉSIDENCE