



FOUR OF CANADA'S RELAIS & CHÂTEAUX CHEFS COME TOGETHER TO CELEBRATE OUR NATION'S
BOUNTY WITH A ONE-DAY ONLY COLLABORATIVE SET MENU

FOOD DAY CANADA, 2018

AUGUST 4TH

SNACKS



DRESSED HEIRLOOM TOMATO

Fresh Cheese, Trout Roe, Herb Puree, Garlic Crumb

Care of Chef Warren Barr of the Pointe Restaurant at the Wickaninnish Inn



SALISH SEA SCALLOP

Cured Egg Yolk, Beet Root, Cucumber

Care of Chef Francis Wolf of Manior Hovey, North Hatley Quebec



PUMPKIN SEED AND MASCARPONE TORTELLINI

Cheese Consommé, Summer Squash, Basil, Pumpkin Seeds

Care of Chef Lukas Gurtner of Sonora Resort, Sonora Island B.C.



LAMB ROASTED ON THE BONE

Eggplant Purée, Ratatouille Flavours,
Herb Braised Tongue

Care of Chef Jason Bangarter of Langdon Hall, Cambridge Ontario



PATIO PLANTER BOX

Chocolate Ganache, Sea Buckthorn, Fresh Fruits and Herbs

MENU INCLUDING WINE PAIRING 180-

FOOD 105-

WINE 75-

MANOIR  HOVEY

