



Culinary Theatre
Guest Chef Series 2009

Brad Long
Veritas Restaurant
13th Street Winery
Peter Bodnar Rod

Course #1

Ontario Asparagus & Endive Salad,
Crumbled L'Etoile Bleu & Cider Vinaigrette.
Wine Pairing: 13th Street Cuvee Brut

Course #2

Toasted Cornmeal Dredged Yellow Perch & Veritas Relish
Wine Pairing: 2007 Et Ceteras White Blend

Course #3

Alaskan King Crab Wrapped in Carrot
Stuffed Baby Zucchini Blossom, with Lobster Mousse,
Grilled Scallop Skewer,
Wine Pairing: 2006 Sandstone Chardonnay

Course #4

Bee Pollen & Herb Glazed Berkshire Pork Loin
Leek & Oatmeal Biscuits
Wine Paring: 2006 Gamay 'Old Vines'

Course #5

Bison Tenderloin, Pan Seared Foie Gras,
Baby Asparagus, Rhubarb Chutney & Truffle Foam.
Wine Pairing: 2006 Syrah 'Wisner Vineyard'

Course #6

Rack of Ontario Lamb, Gremolata,
Turnip Puree, Confit of Baby Potato
Wine Pairing: 2006 Meritage

Course #7

Chocolate Trio
Chocolate Sorbet, Fresh Strawberries
Chocolate Mille-Feuille, Espresso Foam
Chocolate Hazelnut Truffle
Wine Pairing: Chapoutier Banyuls

Executive Chef Don Potter
Theatre Chef Phil Scarfone

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