



# Canadiana

## CULINARY WEEKEND

FRIDAY, NOVEMBER 21

## FESTIVE SEASON CELEBRATION MARCHÉ

An engaging and interactive gathering of culinary professionals and guests to celebrate Canada and the holiday season.

### *Salad Offerings*

A gourmet salad station featuring live microgreens, young baby shoots, edible flowers, and organic lettuces.

An interactive chef-led vinaigrette customization station, utilizing premium oils, vinegars, spices, and herbs.

Additional seasonal toppings and garnishes including heirloom tomatoes, radishes, seeds, and more.

### *Carving Station*

Guests will have the opportunity to choose the thickness of their cuts, with the following selections:

- Tamarind-spiced, whole roasted leg of lamb
- Rosemary and sage-brined turkey breast
- Grilled coriander beef sausage

### *Sherwood Inn Smoker*

A selection of smoked specialties including:

- Smoked salmon
- Milford Bay smoked trout
- Cranberry-smoked goat cheese pie
- Roasted garlic flatbread topped with capers, pickles, herb dill cream cheese, and additional accompaniments

### *Hot Side Dishes*

- Cornbread and sausage stuffing
- Loaded smashed potato casserole
- Oven-roasted seasonal vegetables

### *Live Pasta Station*

A dynamic station where guests can collaborate with our chefs to create bespoke pasta dishes, choosing from a variety of ingredients and sauces.

### *Sweet Seasonals*

The dessert table will feature:

- Warm toffee pudding
- Grand Marnier crème brûlée
- Soft-centered ginger cookies
- Cranberry chocolate bites