

Saskatoon Farmers' Market

Executive Chef Event Series

Chef Anthony McCarthy

January 19, 2012

Soup

Roasted Carrot and Sorrel, finished with a Ginger Yogurt

Salad

*Marinated Cherry Tomato with Aged Balsamic Reduction, Olive Oil powder &
Basil Puree*

Appetizer

Smoked Whitefish with Lemon Infused Pepper

Lemon Horseradish Cream

Citrus Hemp Dressing tossed with Pea Shoots and Hemp Hearts

Entree

*Beef Roulade with Wild Boar & Shallots, and Herb and Garlic Red Wine Demi
Glacé*

Roasted Root Vegetables

Organic Lentil Risotto

Dessert

Sea-buckthorn Berry Gelato, Vanilla Tuile

Chocolate Pate with Malden Salt

Wild Blueberry, Haskap and Black Currant Compote