

# Jamie Kennedy in Kingston for Kingstonlicious!



WHARF & FEATHER



A Cabane a Sucre Style Dinner  
Experience at Wharf & Feather

With Host Chef Manav Arora  
and Guest Chef Ashley Loudon  
(Secret Garden Inn)

**\$150 PER PERSON +HST**

*Includes dinner, wine pairings & gratuity*

Tickets available at [wharfundfeather.com](http://wharfundfeather.com)

**JOIN US MARCH 12TH AT 5PM**

The first harvest of the season is for the sweet sacred elixir that comes from Canada's maple trees—maple syrup. And that's the ingredient up for celebration at the first Kingstonlicious event of 2022.

For this multi-faceted food and drink experience, the Governor-General award-winning locavore chef Jamie Kennedy has created a menu inspired by the traditions of the Cabane a Sucre / Sugar Shack. Joining him in the kitchen is Wharf & Feather's passionate Chef Manav Arora known for flavourful fare and the Secret Garden Inn's Ashley Loudon. Chef Manav has built his skill and creativity around the experiences he has had at several world-class hotels. Loudon is a self-taught chef hitting the Kingston culinary scene hard with her dazzling pastries accompanying high tea at Kingston's historic inn.

This evening begins with a warm maple cocktail designed by Wharf & Feather's resident mixologist, Oleks Iurchenko (formerly of The Drake 150) and an assortment of bites for the table. Ambassadors from Prince Edward County's Closson Chase Vineyards, Kinsip Distillery, and Stock + Row Cider will be in attendance and their libations will accompany this course. Then it's dinner time!

From here you will be treated to classic Old-World dishes created in the spirit of Cabane a Sucre. Think vegetarian cabbage rolls with a wine pairing by The Everly Wine Shop. And for the main duck Magret course, Wharf & Feather will welcome Mary and Colin Stanner of Stanners Vineyard to pour their 2019 Pinot Noir to pair alongside it while discussing the nuances behind this extraordinary wine.

And if that's not enough, one of Kingston's most celebrated musicians Spencer Evans will tie the atmosphere together with a live musical performance.



## Beverages curated by:

Kinsip Spirits  
Stanners Vineyard  
Stock + Row Cider  
Closson Chase  
The Everly Wine Shop



# A CABANE A SUCRE DINNER EXPERIENCE

**Chef Jamie Kennedy**

Jamie Kennedy Kitchens

**Chef Ashley Loudon**

Secret Garden Inn

**Chef Manav Arora**

Wharf & Feather

**Oleks Iurchenko**

Beverage Director, Wharf & Feather

## CANAPES

Traditional Split Pea Soup Shooter  
Mulled Wine Maple Cider  
Kinsip Spirits Maple Whisky,  
Kinsip Spirits Vanilla Rye Bitters, Red Wine

## FOR THE TABLE

Maple Smoked Whitefish  
Radish, Onions and Cucumber Salad  
Celery Root Salad  
Beets Salad with Lentils and Mustard Vinaigrette  
Chicken Liver Pâté  
Cretons (pork rillettes)  
Crisp Pan Chancho toasts  
Cressy Mustard, Cornichons  
-  
*Closson Chase's Sparkling Mosaic, Charmat Method,  
Prince Edward County*  
*Stock + Row Slow & Low Cider*

## TO START

Vegetarian Cabbage Roll with Goulash Paste  
and Crème Fraîche  
-  
*2020 Domaine Grand Nicolet Cote du Rhone, France.*

## A DUO OF DUCK

Confit and Roast Magret of Duck with Fat Roasted  
Potatoes and Melted Leeks. Cranberry Gastrique  
and Foie Gras Jus  
-  
*2019 Stanners Vineyard Pinot Noir VQA,  
Prince Edward County*

## A DUO OF DESSERT

Kinsip Spirits Maple Whisky Chocolate Tart  
  
Spiced Whipped White Chocolate Ganache,  
Candied Hazelnuts, Maple Caramel Sauce  
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*Kinsip Spirits Maple Old Fashioned  
Cooper's Revival Rye Whisky, Maple Syrup,  
Kinsip Spirits Sour Cherry Bitters*

### Dinner Menu by:

Chef Jamie Kennedy, Jamie Kennedy Kitchens  
& Chef Manav Arora, Wharf & Feather

### Dessert by:

Chef Ashley Loudon, The Secret Garden Inn

### Beverages curated by:

Natalie Goldenberg-Fife, Founder, Gold&Fife

### Beverages provided by:

The Everly Wine Shop, Closson Chase Vineyards,  
Stanners Vineyard, Stock + Row, Kinsip Distillery.