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## THE FEAST

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- Bread** Scallion roasted garlic sourdough and brown butter brioche  
*Colin Leigh, Leigh's Rolling Dough*
- Soup** Moroccan Lamb Harira: Haricot Farms spring lamb and chickpeas in a tomato sauce flavored with garlic, onion, cinnamon, fresh ginger, and toasted cumin  
*Jonathan Richler, Jewish Deli*
- Salad** Forager Salad: Mix of fresh wild greens, pickled Chanterelles, fresh wild berries, feta and toasted nuts with a spruce vinaigrette and fall flowers  
*Shawn Dawson, Barking Kettle*
- Appetizer** Zucchini Panzanella  
*Matthew Swift, Terre*
- Fish** Fire-roasted vegetables from Upper Humber Settlement Farm with Twillingate seafood  
*Crystal Anstey, Wild Island Kitchen*
- Pork** Heritage Hog Dinner  
*Shaun Hussey, Chinchéd*
- Lamb** Whole Smoked Lamb Barbacoa, with dirty beans & rice and blueberry Pico de Gallo  
*Clint Brewer, Smuggler's Cove*
- Desserts** Irish Soda Bread & NL Berry Figgy Duff, NL Salt & Chaga Rum Caramel Sauce with Stinging Nettle & Ginger Ice cream  
*Kevin Massey, Old Dublin Bakery*
- Lemon Blackberry Sour Cake with white chocolate mousse, Quidi Vidi Blackberry Sour filling and dehydrated lemon with Bonavista honey drizzle  
*Juanita Tobin, Cakes by Juanita*
- Wine** **Lightfoot Flora**  
Luscious, ripe fruit notes - yellow plum and honeydew melon - integrate with suggestions of chamomile and crystallized ginger. Light in body, yet moderately round, and slightly off-dry, balanced by refreshing cool climate acidity.
- Lightfoot Fauna**  
A fruit-driven red blend with a bright, berried lushness and a lightness in structure. A partial carbonic maceration contributes amplified fruit flavours, a smooth, velvety texture and immediate drinkability.

