

WHAT IS A CULINARY ADVENTURE?



Real Local Food, prepared with care from scratch.



Group Menus / Buffet dining

THE EDGE

Northern Edge Algonquin provides private group culinary adventures year round for groups of 4 - 40. We believe travelers can embark on adventures in nature and be rewarded at the end of the day with food that doesn't come off a conveyor belt.

MEALTIME MATTERS

The Edge open-style kitchen is like traveling back to a time when care and attention were found at the top of the ingredients list; where everything is made from scratch. Cooking at the Edge focuses on balancing globally far-flung tastes with provincially produced foods, and while seasonal menus are inspired by flavors from afar, we prepare meals with ingredients raised closer to home. Some food ingredients come from our garden, but most come from local gardens and Ontario farms, including a local organic meat provider. We even serve local beer from Highlander Brewery in South River and wines made by co-founder Martha Lucier's family at Viewpointe Estates Winery.

Focusing on regional foods, we do our best to deliver food that will be remembered and treasured.

Themed buffet group dining at the Edge meets the needs of all kinds of dietary restrictions (for health and personal reasons) in providing colourful, tasteful meals that satisfy the needs of our wide variety of guests

ADVENTURE AT ALGONQUIN PARK

- Multi-day / Experiential / All inclusive
- Year Round: Snowshoeing, skiing and dog sledding, Algonquin Park canoe trips, sea kayaking, mountain biking, hiking.
- Handcrafted surroundings designed in harmony with our forest home at Algonquin Park, Ontario, Canada.



“While a particular theme (say, East European) or seasonal ingredient (like, our backyard maple syrup) underlies the idea of a meal, what I actually cook is based on a combination of what's fresh locally - from the garden or local food providers, our guests dietary concerns, balancing far-flung flavours with provincially produced foods.” ~ Greg Waters.



THE FOOD EXPERIENCE

A Tale of Two Dinners

CHEF GREG WATERS BRINGS THE FOOD STORY TO LIFE

WARMING UP AT THE WINTER SOLSTICE:

Starters

Celtic Leek & Ale Soup: The leeks grew in beds that define the main entrance to the Edge, the scotch ale is brewed 20km down the road and the cook is Irish.

Fresh Rosemary and Rutabaga Fritters topped with a sunchoke and goat cheese puree: Last spring the Rosemary was pulled out of garden, transplanted to pots and moved indoors in the autumn, farmer Henry grew the rutabagas in North Bay, the roasted sunchoke are from Stonemote (the chef's homestead 18km from the Edge) and the goat cheese was made one hour north.

Main Course

Highlander Beef: Free-range beef pastured on grass growing only 20 km from the Edge is braised in Highlander scotch ale then served with a local shiitake and horseradish (Stonemote) gravy.

Mashed potatoes are loaded with roasted garlic and sautéed kale that wintered in our entrance gardens despite the -15 degree temperature. Before serving up the **roasted parsnips** we make sure they receive a hug of maple syrup and a kiss of balsamic vinegar. The **cabbage slaw** marinated all afternoon in apple cider vinegar is mellowed with local honey, studded with cranberries and served nestled in a bed of sprouted sunflower seeds and the topped off with their crunchy roasted cousins.

Dessert

They were neighbors in the garden and now they find themselves next to each other for dessert. "**Squmpkin Squares**" are a marriage of roasted butternut squash and sugar pumpkin, blended with local soft cheese, sweetened with our backyard maple syrup and baked atop a walnut crumb crust.

A EARLY SUMMER'S DREAM:

Starter

Golden Beets and Micro-greens: Heirloom golden beets are first roasted in olive oil & sea salt then peeled while still warm and tossed in lemon verbena, they are then served surrounded by a selection of micro-greens grown at Stonemote which have been drizzled with a fresh strawberry and cilantro dressing.

The main event

Hand-made Artesian Wood-fired Pizza: The crust is flecked with chopped rosemary and lovage. The sauce is a pesto made from our recent harvest of garlic scapes and the mozzarella cheese is produced two hours north of Rocky, our Roman Black Oven.

Additional offerings:

Guests pick organic-heirloom cherry tomatoes and Genovese basil from our lakeside gardens before tossing them together at the forest bake-oven.

From the local market, "Bliss family" pepperoni peppered with fennel seeds, fire grilled tamari marinated portabello mushrooms, and of course

caramelized onions. Family-owned **Viewpointe Estate Winery** contributes a fruity glass of Cabernet Franc to sip at the fire.

To finish

As the embers die back, the sliced biscotti is put into Rocky for its final bake and a pot of fair-trade chocolate is set by the fire to melt. After the cookies have cooled, they are drizzled with warm chocolate and enjoyed as a sweet finish to this early summer's dream.



When food is local, it comes with a great story.

