



Chef Clark Day doesn't need much of an introduction in Kingston. During the past two decades, Clark has run some of Kingston's best restaurants including; Clark's on King, Clark's on the Bay and, most recently, Aqua Terra, to name a few. Anyone who has eaten at one of Clark's restaurants understands what he means when he says that experience and taste is everything.

Aqua Terra's menu reads like a cross between a five star menu and a rural phone book – with nearly every dish followed by a farm name. The food is truly exceptional with

service to match. The restaurant offers some of the best food in Kingston without the stuffiness sometimes found at restaurants of the same calibre.

SPECIAL FEATURE:

Canning & Preserving Workshop by Chef Clark Day!

Join our local celebrity chef, Clark Day (Aqua Terra) to learn how to can and preserve this season's harvest! Clark will have some great tips and fantastic recipes to help you stock your winter pantry!

11:00 am

Courtyard in Springer Market Square (southside, behind City Hall)

(tastings \$2 while quantities last)

A Feast from Kingston's Fields

September 3rd, 2011

10:30am-3:00pm

Springer Market Square

Canning and Preserving Workshop

by Chef Clark Day

11:00am

Courtyard in Springer Market Square

Free Corn Roast!

Heirloom Tomato Tastings by Loving Spoonful!

Free Horse Drawn Wagon Rides!

Free Face Painting!

**SHOP.
DINE.
ENJOY.**
DOWNTOWNKINGSTON.CA

The logo consists of a green outline of a chef's hat above the word "local" in a lowercase, sans-serif font.

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**Loving
Spoonful**


Aqua Terra

Local Spicy Smoked Pork Lion on Focaccia Crisps with Savoury

White Peach and Plum Jam

*With pork from Quinn's Meats
hot sauce and jam from Bayview Farms*

Atomica

Local Lamb Sausage, Cloverfield Apple Relish, Celtic Blue

Cheese and House-made Focaccia Bread

*With produce from Ravensfield Farm
cheese from Glengarry Cheese Company*

Curry Original

Mixed Vegetable Curry with Rice

With local veggies from a variety of market producers

Kingston Brew Company

Local Bison Burgers

*With bison from Pykeview Meadows,
tomatoes and onions from Havenhill Acres*

Le Chien Noir Bistro

**Grilled Flank Steak on a bed of Roasted Baby Potato
and Green Bean Salad with Spicy Heirloom Tomato Jam**

*With beef from Enright Cattle Co.
potatoes from Honey Wagon Farms,
green beans from Ravensfield Farm & tomatoes from Okee's Farm*

Harper's Burger Bar

Local Beef Sliders

*With beef from Enright Cattle Co.
local products from Freedom Farm
Forman Greenhouse & Quinn's Meats*

Olivea

Penne Bolognese with Local Pecorino

*With Pecorino from Fifth Town Cheese, beef from Enright Cattle Co.
veggies from Patchwork Gardens, Ravensfield Farm, O'Briens Farm,
Irisa's Produce & Betty's Byre,*

West Seventy6 Grill

Braised Bison and Blueberry Tart

*With bison from Pykeview Meadows
blueberries from Betty's Byre*

Zappas

Local Pork Ribs & Homemade BBQ Sauce

With pork from Haybay Farms & Slack Farms

Tasting samples \$2 each

(while supplies last!)

HAPPY LOCAL EATING!