



KINGSTONLICIOUS

*A SIGNATURE  
CULINARY EXPERIENCE*

*FOR THE  
LOVE OF  
CHEESE*

At AquaTerra

*fresh*



## *Event description*

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The world's youngest Maitre Fromager (cheese master), Afrim Pristine, who has over 25 years of experience in the art of cheese making and co-owner of the Cheese Boutique, will join AquaTerra Chef Brent McAllister to create a multi-course menu where Afrim's favourite cheeses from around the globe will take centre stage.

Not only will guests enjoy storytelling of the highest calibre, but they will also receive a signed copy of Afrim's cookbook, *For the Love of Cheese*, along with the opportunity to purchase the cheeses and products showcased at this not-to-be-missed dinner. Complementary pairings from the cheese region of focus will accompany each dish.

For the sweetest finish of all, Mio Gelato will join with an exclusive dessert created specifically for this event.

### **Wines by Bespoke Wine & Spirits**

**Price:** \$175 per person

**Date:** February 22, 2023. Seatings from 5-8:30 pm

**For reservations:**

—> [aquaterrakingston.com/for-the-love-of-cheese](https://aquaterrakingston.com/for-the-love-of-cheese)

# MENU

## AquaTerra

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### *Canapes + raw cheese pairing*

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Lobster roll + four-year aged Aurricho provolone

*Cheese country of origin: Italy*

Grilled cheese with tomato jam + the Ripley Gouda

*Cheese country of origin: Holland*

Whipped Loire Valley goat cheese with herbs, citrus on Belgian  
endive leaf with Marcona almond and champagne vinaigrette

*Cheese country of origin: France*

*Beverage pairing: Miquel Pons, Cava, Spain, 2019 (organic)*

### *First course*

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Greek barrel-aged feta with roasted grapes, pistachio, red wine vinegar,  
arugula, mint, and basil

*Cheese country of origin: Greece*

*Beverage pairing: Diwald, "Vom Loss" Gruner Veltliner, Austria, 2021 (organic)*



# fresh

## *Second course*

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### **Pasta e Ceci**

Chickpeas, fresh tomato, tomato paste, onions, garlic, chicken stock, topped with a “special cheese blend” of equal parts:

// Two-year aged Piave

// 12-month-old Pecorino Romano

// 18-month-old Grana Padano

*Cheese country of origin: Italy*

*Beverage pairing: Poderi Cellario, “E Rosso” Barbera/Dolcetto, Italy, N/V*

*“My mother’s recipe from Naples. Super traditional, hearty rustic southern Italian comfort food.”*

## *Third course*

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### **Meat and potatoes**

50-day aged NY striploin with veal demi sauce, buttered sesame heirloom pan-roasted carrots, raclette Hasselbeck potatoes, and microgreens garnish.

*Cheese country of origin: Switzerland*

*Beverage pairing: Cave du Marmandais, “Nos Cinq Sens” Merlot/Malbec/Cab Franc/Cab Sauv, France, 2020*

# delicious



# Dessert

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## A Mio Gelato & Cheese Boutique collaboration

Five-year Parmigiano Reggiano ice cream with Spanish strawberries and basil + hazelnut biscotti crumble and 50-year aged balsamic drizzle.

*Cheese country of origin: Switzerland*

*Beverage pairing: non-alcoholic cocktail by AquaTerra*

### To finish

Blue Elizabeth and Mascarpone-stuffed handmade Bomba

*Cheese country of origin: Quebec and Italy*

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*Afrim Pristine*

**Maitre Fromager**

Cheese Boutique (Toronto)

*Brent McAllister*

**Executive Chef**

AquaTerra (Kingston)

*Andrew Varley*

**Chef de Cuisine**

AquaTerra (Kingston)

**Special Guests**

Mio Gelato (Kingston) and

Bespoke Wine & Spirits (Toronto)

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**KINGSTON**



**Gold  
& Fife**

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