



KINGSTONLICIOUS

*A SIGNATURE
CULINARY EVENT*

MESA FRESCA + LA CONDESA
COCINA MEXICANA

*A MEXICAN-
FUSION CULINARY
EXPERIENCE*



KINGSTONLICIOUS

Event description

Mesa Fresca, Kingston's Mexican-fusion restaurant, partners with La Condesa, Prince Edward County's own cocina Mexicana. Explore the flavours of Mexico brought to life with local ingredients in this collaborative four-course feast. Curated wine, cerveza, and mezcal pairings accompany each course. Mesa Fresca's Alison and Andrew Scahill work with guests Samantha Valdivia and Matt Gilsenan of La Condesa to create a meal to remember. Katlyne MacKay from Juniper Cafe adds a sweet finale to the meal.

// Wines by Rosehall Run Vineyards

// Cerveza by Riverhead Brewing Company

// Mezcal by Profesor Mezcal

Price: \$130 (includes taxes and gratuity)

Date: Sunday, February 4

Seatings: 11 am onward. Last seating is at 4 pm.

For reservations:

Mesa Fresca →



fresca

MENU

Margarita de La Condesa (served on arrival)

A speciality of La Condesa, this margarita includes Los Altos Blanco Tequila (100% agave), Contreau, freshly squeezed lime juice, and agave nectar, served on the rocks with a salt garnish.

Course one

Cod ceviche tostada

Citrus and cilantro-cured cod with guacamole, tomatillo, cucumber, and diced red onion

Tuna poke tostada

Serrano and soy-marinated tuna with fresh cilantro, watermelon radish, house guacamole, and puffed taji hominy

Beverage pairing

Riverhead Lime Cerveza

A light lager with a hint of lime produced by new world hops, served with a lime wedge to highlight its bright, refreshing notes



MENU

Course two

Cochinita-style pork tacos

Achiote and banana leaf-braised pork, with fresh habanero, cilantro, pickled onion, on a house corn tortilla

Grilled shrimp tacos

Tomatillo and poblano-grilled shrimp, with red cabbage slaw, house guacamole, chipotle honey drizzle, fresh cilantro, on a house corn tortilla

Beverage pairing

2022 Rosehall Run Sauvignon Blanc

Estate grown, VQA Prince Edward County

2023 bronze award winner, National Wine Awards: barrel fermentation in French Acacia barrels lends a very light smoky, floral tone to the grassy/tropical notes associated with Sauvignon Blanc.

Course three

Chile relleno con carne

Confit garlic and morita chile marinated flank steak in a rustic tomato broth, with cheddar-stuffed fried poblano pepper, and a chile and herb garnish

Beverage pairing

2021 Rosehall Run Unoaked Chardonnay

VQA Ontario (available at the LCBO)

A medium-weight Chardonnay with bright citrus fruit and white flower aroma on the nose and lemon zest, green apple, and white peach flavours on the palate

MENU

Course four

Tres leches con coco

Milk-drenched vanilla sponge cake with coconut whip, cinnamon, and fresh strawberries

Beverage pairing

Profesor Mezcal Ensemble

This small-batch mezcal with Canadian connections comes from the hills of San Juan Del Rio. Earthy fruit and caramelized brown sugar notes temper the natural minerality and smoke flavours, making this a treat for mezcal lovers and an approachable introduction for beginners.

Please notify us of any dietary restrictions.



ALISON & ANDREW SCAHILL

Owner-operators

Mesa Fresca, Kingston



Alison and Andrew have a shared love of all things food and beverage. Having worked in all facets of the industry in restaurants across the country, they opened Mesa Fresca in Kingston in 2018. Mesa Fresca was born as a humble homage to the amazing and diverse Latin and Mexican culinary flavours and dishes and has been a mainstay in Kingston's west end since the beginning. Alison and Andrew proudly support and work with many local suppliers in this area and look forward to bringing Kingston a few more spots to enjoy great food and atmosphere in the very near future.

SAMANTHA VALDIVIA

Chef

La Condesa, Wellington

Originally from Mexico, Samantha left her country to immerse herself in an incredible adventure. She has since been on a mission to promote the beautiful cuisine and culture of her home country. She has had the amazing opportunity to live and work in beautiful Prince Edward County for the past seven years. Being part of this community and showcasing Mexican culture is a dream come true for her.





MATTHEW GILSENAN

Beverage Director

La Condesa, Wellington

Known by his friends as a Mexican trapped in the body of an Australian, Matt has refined his knowledge and passion for all things Tequila and mezcal. Shifting away from the sweeter side of cocktails and focusing on balancing citrus, agave and smoke, his drink menus aim to complement and accentuate Chef Valdivia's food offerings.

KATLYNE MACKAY

Baker

Juniper Cafe, Kingston

As a recent graduate of the St. Lawrence College culinary program, Katlyne brings a fresh perspective and a passion for creating memorable culinary experiences. With four years of experience in the culinary industry to hone her skills and creativity, Katlyne has found her passion as a baker, crafting mouthwatering pastries for Juniper Cafe. She is excited to be part of Kingstonlicious and to contribute to this event celebrating the rich culinary tapestry of the city.

