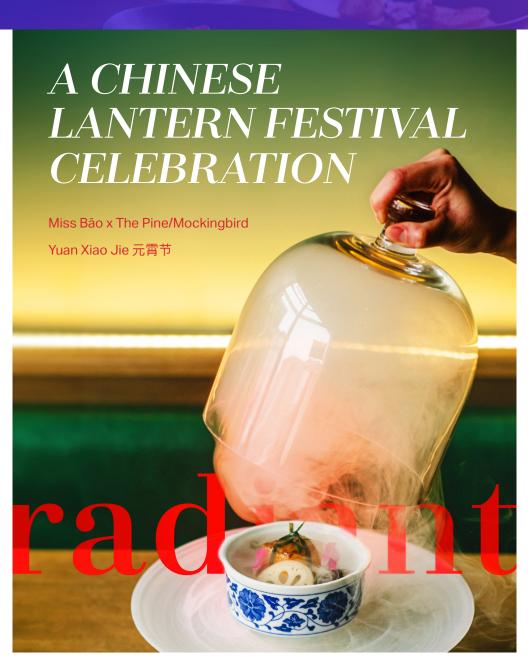


A SIGNATURE CULINARY EXPERIENCE



Event description

The Miss Bāo team welcomes special guests from Collingwood and Kingston to create a special Chinese Lantern Festival culinary event. Guest chef Jeremy Austin showcases his culinary training in China at his award-winning Collingwood restaurant The Pine (and soon-to-open restaurant Mockingbird). Chef Brent McAllister of AquaTerra joins the collaboration to create innovative dishes that celebrate the end of the lunar New Year celebrations, and herald new beginnings as spring approaches. This eight-course tasting menu also includes a Miss Bāo signature cocktail plus pairings of sake and beer.

// Sake by Metropolitan Wine Sake

// Beer by Daft Brewery

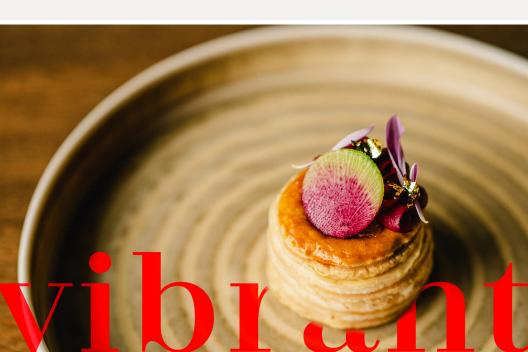
Price: \$155 plus taxes and 18% gratuity

Date: Monday, February 26

Seatings: 5:30 pm and 8:15 pm

For reservations:

contact Miss Bāo via Instagram or Facebook (DM @missbaokingston) or call 613.545.0123 during business hours (Thurs–Sat, 5 to 11 pm; Sun, 5 to 10 pm).





MENU

Course one (amuse-bouche)

The Pine

Yunnan rosette

雲南玫瑰花結

AquaTerra

Duck confit and sour cherry spring roll

酸櫻桃鴨絲春捲

Course two and three

The Pine

Smashed cucumber salad with black garlic and rock crab emulsion

蟹味拍黃瓜

Miss Bāo

Lo bok cake

蘿蔔糕

The Pine

Lion's mane skewer with dill, cumin, and egg yolk jam

串香猴頭菇





Course four and five

Miss Bāo

Shrimp truffle wontons in Dragonwell green tea broth

黑松露龍井蝦仁雲吞

Miss Bāo

Peking duck bāo

北京烤鴨刈包

Course six

The Pine

Hunan-style pickled chili red spring salmon

風味剁椒魚

Miss Bāo

Watermelon radish carpaccio

爽口泡菜

Course seven

Miss Bāo

Shanghai-style soy braised pork belly

上海紅燒肉

AquaTerra

Sichuan fried winter vegetables

川味時蔬

Course eight

The Pine

Hong Kong French toast

港式西多士

MISS BĀO

Miss Bāo Restaurant + Cocktail Bar is an Asian-fusion restaurant in the heart of downtown Kingston. Our kitchen works as a team, creating seasonal menus to tell the stories of Asian cultures through our handcrafted bāo and modern innovative dishes. Utilizing fresh,



local ingredients and drawing upon international culinary inspirations, each dish is created with love by the Miss Bāo team: Bellen (China), Terry (China), Yen (Vietnam), Lem (Philippines), Firoj (Nepal), and Kat (Canada).



A graduate of the culinary program at George Brown College and the Alma Graduate School in Bologna, Italy, Chef Jeremy has brought his passion for modern fine dining to elite restaurants across Europe and in China. In 2020, he and his wife Cassie opened The Pine in Collingwood, Ontario. Here, they showcase produce from their family farm and other Grey County producers, as well as sustainably sourced meat and fish, in carefully curated prix fixe menus. The Pine's cuisine aims to tell the stories of Canadian landscapes, with echoes of Italian and Chinese culinary memories. In its first year of operation, The Pine, a tiny 12-seat restaurant with a 17-course tasting menu, was named number 51 of Canada's top 100 restaurants. In the spring of 2024, the Collingwood restaurant will transition to become Mockingbird, featuring eight shared-plate dinners of regional Chinese cuisine. The Pine and its tasting menu will move to a new location in Creemore.



BRENT MCALLISTER

Executive Chef

AquaTerra

A graduate of the culinary program of George Brown College, Chef Brent explored the culinary landscape of the Niagara region, working with renowned chef Tony de Luca at Hildebrand Winery before returning to his hometown of Kingston. Here, he leads the innovative culinary team at AquaTerra, where he is renowned for his meticulous menu development and dedication to using fresh, locally sourced ingredients. He forges meaningful relationships with local farmers, blending their passion into his cuisine. With a broad skill set and a commitment to crafting unforgettable, balanced dishes, Chef Brent strives to leave a lasting impression on guests' palates.

