



KINGSTONLICIOUS

*A SIGNATURE  
CULINARY EXPERIENCE*

*A CHINESE  
LANTERN FESTIVAL  
CELEBRATION*

Miss Bão x The Pine/Mockingbird

Yuan Xiao Jie 元宵节



radant

# *Event description*

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The Miss Bão 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 Bão 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 Bão 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

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### *Course one* (amuse-bouche)

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*The Pine*

**Yunnan rosette**  
雲南玫瑰花結

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*Miss Bào*

**Lo bok cake**  
蘿蔔糕

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*AquaTerra*

**Duck confit and sour  
cherry spring roll**  
酸櫻桃鴨絲春捲

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### *Course two and three*

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*The Pine*

**Smashed cucumber salad  
with black garlic and rock  
crab emulsion**  
蟹味拍黃瓜

*The Pine*

**Lion's mane skewer  
with dill, cumin, and  
egg yolk jam**  
串香猴頭菇



## *Course four and five*

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*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*

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*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*

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*Miss Bāo*

**Shanghai-style soy  
braised pork belly**

上海紅燒肉

*AquaTerra*

**Sichuan fried  
winter vegetables**

川味時蔬

## *Course eight*

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*The Pine*

**Hong Kong French toast**

港式西多士



# MISS BÃO

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Miss Bão 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 Bão team: Bellen (China), Terry (China), Yen (Vietnam), Lem (Philippines), Firoj (Nepal), and Kat (Canada).



## JEREMY AUSTIN

**Executive Chef**

The Pine, Mockingbird

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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.



**delicious**