



KINGSTONLICIOUS

*A SIGNATURE
CULINARY EVENT*

*CRAFT CIDER
& CANADIAN
COMFORT*

Black Dog Tavern + The Royal Hotel + Ontario cidemakers



free

Event description

Executive Chef Andrew Varley of Black Dog Tavern hosts a culinary evening that pairs local cuisine with a variety of Ontario ciders. This event features a delectable surf and turf menu co-created by Executive Chef Albert Ponzio and Pastry Chef Sarah Villamere from The Royal Hotel in Picton. Ciders from Spy Cider House & Distillery (The Blue Mountains), Woodfolk Cider (Coldwater), Cold Creek Vineyards (Hillier) and Stock and Row (Bloomfield) will be paired with, and incorporated in, the dishes created for this event.

Price: \$152 (includes taxes and gratuity)

Date: Monday March 4

Start time 6:30 pm

For reservations:

Black Dog Tavern →



MENU

Upon arrival

Oysters

served with cider 'pearls' and a fennel-saffron mignonette at the bar

paired with:

I Love Gold cider

Spy Cider House & Distillery, The Blue Mountains

Course one

Venison tartare

with cider-pickled shallot, caper berries, leek and maple emulsion, and sumac salted frites

paired with:

Golden Hour cider

Woodfolk Cider, Coldwater

A smooth and rich single varietal cider with lovely notes of leather and vanilla

Course two

Squash Acquerello risotto

with Cold Creek cider, prosciutto, and parmigiano

paired with:

Hera's Sacred Tree cider

Cold Creek Vineyards, Hillier

An off-dry cider with inviting pale, golden colour, subtle sparkle, and aromatics of Golden Delicious apples

MENU

Course three

Muscovy duck

Confit leg, with vanilla & anise jus, beet, hazelnut, and mint

paired with:

Slow & Low cider

Stock & Row, Bloomfield

Fruit and mineral flavours combine with brisk acidity for a purely refreshing dry cider

Course four

Apple pavé

with zabaglione

paired with:

Mata Hari beyond brandy

Spy Cider House & Distillery, The Blue Mountains

A smooth, double-distilled apple brandy with nuanced notes of burnt caramel, allspice, and vanilla



ANDREW VARLEY

Executive Chef

Black Dog Tavern, Kingston



Chef Andrew studied at Liaison College for the Culinary Arts in Toronto under Chef Mick Elliott. He then worked for three years in Calgary for Chef Andrea Harding (Brava Bistro). There, Andrew truly learned the importance of using local ingredients from local vendors. Returning to his hometown of Kingston, Andrew worked at local restaurants including The Opinicon Resort and AquaTerra before making the move to Black Dog Tavern, where classic French cuisine meets new-age gastronomy with locally sourced product. It is here that Andrew is always playing with his food and is always hungry for more.

ALBERT PONZO

Executive Chef

The Royal Hotel, Prince Edward County

Chef Albert brings over two decades of award-winning experience and passion to his seasonal and locally inspired food. Albert honed his craft in the kitchens of some of Toronto's most beloved culinary institutions, including Canoe and Le Sélect Bistro. But he traces his love of food back to Sardegna where, as a young boy, he spent countless hours in his Nonna Maria's kitchen. This love of food, its relationship to the land and the past, are what drive his passion today.



SARAH VILLAMERE

Pastry Chef

The Royal Hotel, Prince Edward County

Sarah highlights seasonal, sustainable products in her creations, creating a culinary experience that is both unique and memorable to time and place. Along with her pastry and baking training in San Francisco, Sarah has travelled and worked around the world, acquiring new culinary ideas and experiences. Sarah has showcased her talents as a pastry chef and some of Canada's best establishments, including Langdon Hall and the Fogo Island Inn.



STOCK & ROW

Farm cidery

Bloomfield

Zoe Marshall Nares is co-founder of and cidemaker for Stock & Row, as well as the winemaker for Stoss Lee. Zoe is a graduate of the CINA Advanced Certificate in the Cider & Perry Production program and is a level 3 sommelier. Stock & Row is a farm cidery in Bloomfield, producing low-sugar, low-alcohol ciders. Stock & Row's Farm Series ciders focus on low-intervention cider-making that allows the ingredients of the county to speak for themselves.



SPY CIDER HOUSE AND DISTILLERY

Cider House and Distillery

Georgian Bay

Darcy Hagerman and Ian Smith are the owner-operators of Spy Cider House and Distillery in The Blue Mountains. Their organic orchard features 30 apple varieties, all carefully selected to contribute to Spy's premium dry ciders. Apples also feature in some of their small-batch distilled spirits. Spy Cider House and Distillery is also a Georgian Bay community hub, featuring yoga classes, live music, and year-round outdoor activities.





WOODFOLK CIDER

Orchard-to-glass cidery
Coldwater



Martha Lowry and Alastair Whitehead launched Woodfolk Cider in late 2023. The orchard-to-glass cidery in Coldwater grows more than 43 varieties of apples and pears. Woodfolk currently offers two types of cider, with up to ten more varieties to be launched in 2024. Martha is also the head cidemaker and distiller at Spy Cider House and Distillery; she is one of Canada's few female distillers.

COLD CREEK VINEYARDS

Farmhouse-style cidery
Prince Edward County

Chris and Silvia Braney are the owners of Cold Creek Vineyards in Hillier, a farmhouse-style cidery and Pinot Noir grower. Cold Creek ciders produces old-world ciders aged in French oak barrels using apples that thrive in Prince Edward County soil, like Cortland, Delicious, Empire, McIntosh, Northern Spy, and Spartan.

