



KINGSTONLICIOUS

*A SIGNATURE  
CULINARY EVENT*

*WINTER HARVEST*

A seasonal, sustainable culinary celebration



# Event description

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Experience the warmth and creativity of a truly unique culinary journey this winter. Join us for this exclusive dining event that brings together the visionary talents of the chefs of Miss Bão Restaurant + Cocktail Bar and Chef Jason Bangerter of Langdon Hall Country House Hotel & Spa. Together, they will co-create a thoughtfully curated menu that showcases the best of winter's harvest, combining their distinctive culinary styles and shared commitment to sustainability. Indulge in a multi-course experience featuring locally sourced ingredients transformed into exquisite dishes, paired with inspired beverages that complement every bite. This is more than a meal—it's a celebration of nature, artistry, and collaboration.

**Price:** \$150, taxes and 18% gratuity excluded

**Date:** Wednesday, February 19, 2025

**Location:** 286 Princess Street

**Seatings:** 5:30 pm & 8:15 pm

**For reservations:** contact Miss Bão via Instagram or Facebook (DM [@missbaokingston](#)) or call 613.545.0123 during business hours (Thursday–Saturday, 5 to 11 pm; Sunday, 5 to 10 pm).

Please inquire about vegetarian substitutes when making your reservation.



# flavour

# MENU

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## **Beverage pairings**

Beer pairings by Daft Brewing

Non-alcoholic beverage/tea pairings by Cha Cha Tea

Wine pairings by Closson Chase Vineyards

## *First course*

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### **Breads**

Spent grains sourdough (Miss Bão) and crispy sourdough flatbread (Jason Bangerter) served with Langdon Hall cultured butter and Miss Bão preserves

## *Second course*

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*Chef – Jason Bangerter*

### **Citrus-cured trout**

with herbs and blossoms from the Langdon Hall greenhouse

## *Third course*

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*Chefs – Miss Bão*

### **Young coconut ceviche**

with seasonal roots, citrus, and fresh herbs

## *Fourth course*

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*Chef – Jason Bangerter*

### **Truffle soup**

with heritage hen bone velouté

## *Fifth course*

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*Chefs – Miss Bão*

### **Mushroom and wild rice risotto**

with Indigenous wild rice, shitake, chestnut, enoki, lion's mane, and blue oyster mushrooms, and edamame

## MENU

### *Sixth course*

*Chefs – Miss Bão*

#### **Baked French onion**

with Grana Padano cheese, kombu,  
and koji

### *Final course*

*Chefs – Miss Bão*

Showa style-influenced custard  
pudding

### *Seventh course*

*Chef – Jason Bangerter*

#### **Slow-cooked pork neck**

with smoked cabbage and bacon  
mustard jus





# MISS BĀO RESTAURANT + COCKTAIL BAR

Host Chefs  
Kingston

Miss Bāo Restaurant + Cocktail Bar is an Asian-fusion restaurant in the heart of downtown Kingston. Its kitchen works as a team, creating seasonal menus to tell the stories of Asian cultures through handcrafted bāo and modern innovative dishes. Utilizing fresh, local ingredients and drawing upon international culinary inspirations, each dish is created with love. The Miss Bāo culinary team represents five different nationalities, each bringing their unique cultural heritage and culinary expertise to craft seasonal menus that celebrate their traditions.

At Miss Bāo, every dish is a reflection of the team's diverse experiences and shared passion for quality, culture, and innovation.

*From left to right: Lem (Kingstonlicious signature event project lead), Terry, Bellen, Zach, and Yen.*



# JASON BANGERTER



**Guest Chef**

Langdon Hall, Cambridge

The executive chef at Langdon Hall Country House Hotel & Spa since 2013, Chef Jason Bangerter has worked alongside some of the world's greatest chefs. Chef Jason's passion for excellence is fueled by his dedication to supporting and developing sources for sustainable, responsibly produced ingredients. He has successfully crafted a talented team that shares his philosophy and vision. He is equally proud of his role as an innovator and a mentor, continuing to have a profound effect on Canada's culinary scene. Chef Jason's philosophies have grown since by creating a "taste of place," with a focus on the freshest and most flavourful ingredients on the property and surrounding farms.



# fresh