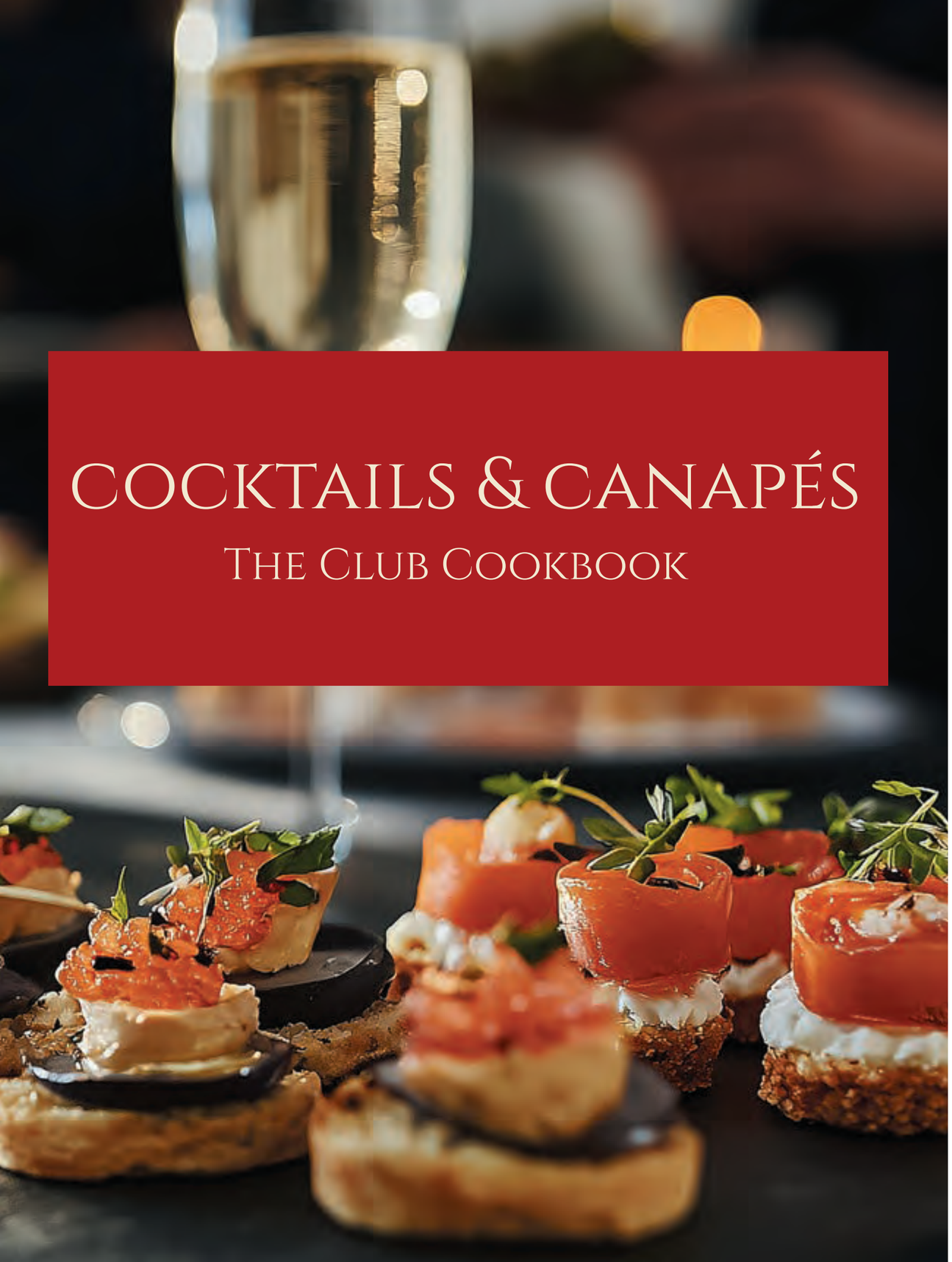


COCKTAILS & CANAPÉS

The Club Cookbook

CMAC
Club Management Association of Canada

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A Note from the Member Engagement Committee

Dear fellow food lovers,

They say the best conversations happen around a table, and in our experience, they usually begin with, “You have to try this!”

This cookbook is more than a collection of recipes. It is a celebration of the people, stories, traditions, and generous spirit that make the CMAC community so special. Within these pages, you will find dishes shared by fellow members and friends, recipes that have brought people together around family tables, in club dining rooms, and during occasions filled with good food, great company, and perhaps one helping too many.

As we head into a season when so many of us spend time with family, friends, and colleagues, it feels especially fitting to share something created around food and connection.

Like any memorable meal, this cookbook required the right ingredients: creativity, collaboration, enthusiasm, and a dedicated team willing to taste-test the occasional idea. The CMAC Ontario Branch Member Engagement Committee brought all of these to the table. We are incredibly proud of the energy and care our committee poured into this project and grateful to everyone who contributed a recipe, a story, or a helping hand. We may be slightly biased, but we think our committee has truly cooked up something special.

Most importantly, we extend our heartfelt thanks to Chris Serré CCM, a fellow club manager and deeply committed member of CMAC, who first envisioned and championed this initiative. Chris’s dedication to our association and our profession has made a meaningful impact on countless colleagues. This cookbook is part of that impact, and this initiative will forever hold a special place in his CMAC legacy. Every time one of these recipes is prepared, shared, or enthusiastically claimed as a “secret family recipe,” Chris’s original vision will live on.

We hope these pages inspire you to try something new, revisit an old favourite, share a recipe with someone you care about, and create memorable moments with the people who matter most. And if your finished dish looks slightly different than you imagined, do not worry. That is what garnish is for.

On behalf of the entire CMAC Ontario Branch Member Engagement Committee, thank you for opening this book and joining us at the table. During this holiday season and throughout the year ahead, may your meals be delicious, your glasses be full, your tables be surrounded by good company, and your smoke alarm remain peacefully silent.

Happy cooking!

Member Engagement Committee
Ontario Branch
Club Management Association of Canada



Cocktails & Canapés

Welcome to a celebration of Canadian flavours, fresh ingredients, and the art of bringing people together!

Canada is a country rich in culinary traditions, shaped by its diverse landscapes, vibrant communities, and the many cultures that call it home. From the fresh seafood of our Atlantic shores to the sweet berries of our forests, the fragrant herbs of our gardens, the rich harvests of our prairies, and the distinctive flavours of our Pacific coast, there is so much to discover and savour. This cookbook invites you to explore that wonderful variety, one cocktail and one canapé at a time.

Whether you are hosting your family and friends, welcoming colleagues, celebrating a special milestone, or gathering before a dinner or sporting event, cocktails and canapés offer a delightful way to make any occasion feel special. These little bites, paired with thoughtfully prepared drinks, encourage conversation, create connections, and turn an ordinary gathering into a memorable experience. Beautifully presented and easy to share, they are a perfect expression of Canadian hospitality.

Within these pages, you will discover a collection of tempting recipes designed by chefs across the country to delight the senses and inspire your next gathering. Look forward to colourful seasonal vegetables with bright and flavourful seafood and everything in between. You may also find inspiration in the richness of Canadian meat, the freshness of citrus, the fragrance of garden herbs, and the unexpected pleasure of pairing sweet, savoury, spicy, and tangy flavours.

The cocktails bring their own spirit of discovery, from refreshing berry-infused sips and sparkling citrus creations to elegant classics with a Canadian twist. Whether you prefer something light and bubbly, crisp and herbaceous, or rich with the warmth of seasonal spices, there is a flavour to suit every palate and every celebration.

Freshness is at the heart of this collection. Many recipes offer opportunities to use ingredients grown or produced close to home, celebrating the abundance of our Canadian farms, markets, fisheries, and local artisans.

Above all, this cookbook is about more than recipes. It is about the pleasure of sharing good food, discovering new combinations, and creating moments of connection. We invite you to pour a favourite cocktail, arrange a beautiful platter of canapés, and explore the many flavours that make Canada such a wonderful place to eat, drink, and celebrate.

Here's to Canadian hospitality, fresh flavours, great company, and occasions worth remembering.





3 Hosting Staples

For those unexpected guests, spontaneous celebrations, and one-more-glass evenings.

01.

A Beautiful Cheese - *The Entertainer's Essentials*

Keep a wedge of Brie, aged cheddar, or a favourite Canadian artisan cheese in the refrigerator. Add crackers, sliced apples, nuts, and a spoonful of cranberry preserves, and you have an effortless cheese board in minutes.

The festive touch: A drizzle of honey and a sprig of fresh rosemary.

02.

Fresh Citrus & Herbs - *The Little Extras*

Keep lemons, limes, and oranges on hand, along with fresh rosemary or mint. These simple ingredients brighten cocktails, dress up sparkling water, and add a fresh finishing touch to both drinks and canapés.

The festive touch: A twist of orange, a sprig of rosemary, and a few cranberries can make even the simplest drink feel special.

03.

Something Bubbly - *The Instant Celebration*

A chilled bottle of Prosecco, sparkling wine, or non-alcoholic sparkling wine is always worth keeping on hand. Serve it on its own or add a splash of cranberry juice and a twist of orange for a simple, festive aperitif.

The festive touch: Garnish with a few fresh cranberries and serve in chilled glasses.

Curating the Atomosphere

The Little Details That Set the Scene

A memorable gathering begins long before the first cocktail is poured. The right lighting, a welcoming space, a little music, and thoughtfully chosen details can transform an ordinary evening into something special.

Let the Lighting Set the Mood

Choose warm, soft lighting rather than bright overhead lights. Candles, lamps, and a gentle glow across the room create an inviting atmosphere. For a festive touch, add a few twinkling lights or seasonal greenery.

Set the Soundtrack

Music should complement the occasion without competing with conversation. Choose a relaxed playlist as guests arrive, then let the mood of the evening guide the tempo. A little familiar music can make everyone feel at ease.

Bring the Season Indoors

Fresh greenery, seasonal flowers, citrus, cranberries, and natural textures add warmth without requiring elaborate decorations. Keep the palette simple and let a few carefully chosen details make the statement.

Create Space to Gather

Arrange seating to encourage conversation, keep drinks and canapés easy to reach, and allow guests to move comfortably around the room. A dedicated drinks station can help everyone feel at home.

Engage the Senses

The fragrance of fresh herbs, the sparkle of glassware, beautifully presented canapés, and the gentle sound of music all contribute to the experience. Small details, thoughtfully combined, make a gathering feel complete.

Let it Simmer

A stovetop simmer pot is one of the easiest ways to make your home smell like the holidays. Add fresh orange slices, cranberries, cinnamon sticks, cloves and a sprig of rosemary to a pot of water, bring it to a gentle simmer, and let those warm, seasonal scents fill every corner of your home. It's basically holiday magic on the stove.

The Signature Pour

Take the guesswork out of hosting with a pre-batched signature cocktail. Mix up a pitcher or drink dispenser before guests arrive, add a few seasonal garnishes, and let everyone help themselves to an easy refill.

Does not have a sweetspot,
we hit it anyway.

ZERO SUGAR

ZERO CARBS

80 CALORIES
per can / par canette (355mL)

FAIRWAY FIZZ



TROPICAL
Pineapple / Mango

CITRUS
Lemon / Lime

BERRY
Raspberry / Lemon

Celebrate Responsibly.



Venezuelan Cachapa with Canadian Lobster



Shai-Ann Tyson | Executive Chef

Shai-Ann Tyson is Executive Chef at Balmy Beach Club and an accomplished Canadian chef with experience leading high-performance kitchens and competing nationally and internationally. A Top 5 finalist on Top Chef Canada and member of Bocuse d'Or Team Canada's R&D team, she brings creativity, discipline, and diverse cultural influences to her cuisine. At Balmy Beach Club, Shai-Ann leads the culinary program, creating memorable food experiences while continuously elevating the Club's dining offerings.

INGREDIENTS:

2 cups fresh or frozen sweet corn kernels
¼ cup sugar
Salt
¼ cup milk
2 tbsp all-purpose flour
2 tbsp vegetable oil
2 Canadian lobster tails
2 cups coconut stock
1 stalk lemongrass
6 peppercorns
1 tbsp finely diced shallot
1 tbsp chopped chives
1 tsp chopped tarragon
1 tsp chopped cilantro
2 tbsp crème fraîche
1 tsp lemon juice
1 tbsp finely diced red pepper
1 tsp finely diced pimento pepper
Trinidadian green seasoning
Black pepper, to taste

Garnish:
Salmon roe
Microgreens
Lemon zest



PREP TIME: 30 min **COOK TIME:** 30 min **SERVES:** 24

DIRECTIONS:

1. Blend the sweet corn, sugar, salt, milk, flour, and vegetable oil until mostly smooth, leaving a little texture. Rest the cachapa batter for 10 minutes.
2. Bring the coconut stock, lemongrass, peppercorns, and a pinch of salt to a gentle simmer.
3. Add the lobster tails and poach for 8-10 minutes, depending on their size. Remove, allow to cool slightly, and cut into bite-sized pieces.
4. Gently combine the lobster with the shallot, chives, tarragon, cilantro crème fraîche, lemon juice, red pepper, pimento pepper, and optional Trinidadian green seasoning. Season with salt and black pepper.
5. Heat a lightly oiled non-stick pan over medium heat. Pour approximately ½ cup of batter into the pan for each cachapa and cook for 3–4 minutes per side, until golden.
6. Place a warm cachapa on the plate and spoon the lobster salad onto one half.
7. Add sweet corn and small dots of crème fraîche, if desired. Optional: grill or heat up sweet corn for extra warmth and smokey flavour.
8. Fold the cachapa over the filling in the traditional style.
9. Finish with salmon roe, microgreens, and fresh lemon zest.

Pineapple Coconut Spritz



Peter Giallonardo | Food & Beverage Manager

Peter Giallonardo is the Food & Beverage Manager at Balmy Beach Club, bringing more than 20 years of experience in the restaurant, food, and beverage industry. With a strong background in hospitality and guest service, Peter leads the Club's front-of-house operations with a focus on professionalism, teamwork, and memorable dining experiences. Working closely with the culinary team, he helps ensure seamless service while continuing to elevate the overall food and beverage experience for members and guests.

INGREDIENTS:

1oz Malibu
1.2oz White Rum
3/4oz Fresh Pineapple Juice
3/4oz Coconut Water
2oz Prosecco

Garnish:
Shaved Coconut
Pineapple Puree
Lime



DIRECTIONS:

1. Add Malibu, white rum, pineapple juice, coconut water, and ice to a shaker and shake well.
2. Strain into a stemless wine glass over fresh ice.
3. Top with 2 oz Prosecco.
4. Give it a very gentle lift/stir, if necessary. Just enough to combine without knocking out the carbonation.



Mini Roast Beef Yorkshire Pudding



Chaminda Gamage | Executive Chef

Originally from Sri Lanka, Chef Chaminda Gamage brings more than 30 years of culinary and hospitality experience to his role as Executive Chef at Bayview Golf & Country Club. A Canadian Certified Executive Chef (CEC), Chaminda's culinary journey has been shaped by his Sri Lankan roots, international influences, and extensive experience in hotels, restaurants, banquets, and private clubs.
He is passionate about creating memorable dining experiences while balancing tradition with modern culinary techniques. Chaminda also believes strongly in mentorship and enjoys developing the next generation of culinary professionals. For him, food is about more than what is on the plate—it is about bringing people together and creating lasting memories through hospitality.

INGREDIENTS:

Yorkshire Pudding:
1 cup (125 g) all-purpose flour
2 large eggs
1 cup (240 ml) whole milk
1/4 tsp salt
2 tbsp beef drippings or vegetable oil

Roast Beef:
500 g beef tenderloin or striploin
Salt and black pepper
1 tbsp olive oil
1 tbsp butter
2 sprigs of fresh thyme
2 cloves of garlic, crushed

Horseradish Cream:
1/2 cup of sour cream
2 tbsp prepared horseradish
1 tsp Dijon mustard
1 tsp lemon juice
Salt and pepper, to taste

Garnish:
Microgreens or Pea Shoots
Flaky sea salt



PREP TIME: 45 min **COOK TIME:** 20 min **SERVES:** 12

DIRECTIONS:

1. Whisk flour, salt, eggs and milk until smooth. Rest 30 minutes.
2. Preheat oven to 425°F (220°C). Heat a mini muffin tin with beef dripping or vegetable oil.
3. Fill cups two-thirds full and bake 15–18 minutes until golden.
4. Season beef with salt and black pepper. Sear, then baste with butter, garlic, and thyme.
5. Set your oven to 400°F (200°C), cook the meat until its center hits 125°F (52°C), let it sit undisturbed for 10 to 15 minutes, and then cut it into thin pieces.
6. Mix horseradish cream ingredients and chill.
7. Fill puddings with horseradish cream, roast beef, and garnish with microgreens or pea shoots and flaky sea salt.

Indigo Bloom



Jessel Ferraro | Food & Beverage Manager

Jessel Ferraro is the Food & Beverage Manager at Bayview Golf & Country Club, where he focuses on creating memorable member experiences through thoughtful service and beverage development. His cocktail approach combines approachable flavours, seasonal ingredients, and polished presentation. Indigo Bloom reflects that philosophy; bringing together floral, botanical, and citrus notes with a distinctive layered presentation inspired by the vibrant character of Verbena Blue Tea.

INGREDIENTS:

1 oz (30 ml) Vodka
1 oz (30 ml) Elderflower Liqueur
1 oz (30 ml) fresh lemon juice
½ cup honey
½ cup hot water
2 fresh rosemary sprigs
2 oz (60 ml) Chilled Verbena Blue Tea

DIRECTIONS:

1. Preparation: Add vodka, elderflower liqueur, fresh lemon juice, and rosemary honey syrup to a shaker with ice. Shake well until chilled.
2. Strain over fresh cubed ice into a stemmed wine glass. Slowly pour the chilled Verbena Blue Tea over the back of a bar spoon to create the signature indigo layer. Do not stir after adding the tea.
3. Switch out the ice for shaking; fresh cubed ice for serving.

Serving:
1. Serve immediately after layering so the blue-to-violet colour gradient remains clearly visible.

Rosemary Honey Syrup:
1. Combine honey and hot water and stir until dissolved.
2. Lightly bruise the rosemary and add to the warm syrup. Steep for 10-15 minutes, tasting periodically. Remove rosemary when a subtle herbal character is achieved. Cool, strain if necessary, bottle, and refrigerate.

Garnish & Presentation:
1. Glassware: Stemmed wine glass.
2. Garnish: One edible flower.
3. Presentation: A clean, clearly defined Verbena Blue Tea layer should sit above the cocktail, creating an indigo/violet colour gradient.
4. Place the edible flower delicately on top or alongside the ice without obscuring the layered effect

Spiced Pork belly with Peach Rye Glaze & Stone Fruit Salsa



Aaron Hatch | Executive Chef

Aaron Hatch is the Executive Chef at Cedar Brae Golf Club, bringing more than 15 years of experience in the private club industry. Now in his fifth season at Cedar Brae, Aaron's culinary approach focuses on quality ingredients, thoughtful preparation, and supporting local Ontario producers whenever possible. He is passionate about creating food that is approachable, seasonal, and memorable, while delivering the consistency and hospitality expected in a private club.

INGREDIENTS:

Pork belly, skin off, 2 lb. piece

Toasted Spice Rub:
3 tbsp coriander
1 tbsp black peppercorn
2 tsp black mustard
1.5 tsp allspice
3 tbsp salt

Peach and Rye Whisky Glaze:
2 peaches, peeled and diced
2 oz rye whisky
2 oz Niagara empire Apple cider vinegar
½ cup brown sugar packed

Stone Fruit Salsa:
1 peach
1 nectarine
1 plum
1 jalapeno, seeds removed
1 red chili, seeds removed
1 lemon, juiced
Salt



PREP TIME: 1 hrs 30 min **COOK TIME:** 12 hrs **SERVES:** 16

DIRECTIONS:

Toasted spice rub (The day before):

1. Toast whole spices, then grind and sift separately before measuring. Combine all ingredients and mix well. Store in a sealed container.

Ontario Peach and Rye Whisky Glaze:

1. Prepare the glaze by peeling two ripe Ontario peaches and adding them to a saucepan with the rye whiskey, apple cider vinegar, and brown sugar.
2. Bring to a simmer and allow liquid to reduce slightly until the syrup coats a spoon.
3. Blend and strain through a fine-mesh sieve. Cool and store in a sealed container.

Pork Belly:

1. Prepare pork belly by removing the skin and trimming to achieve consistent thickness.
2. Coat the pork belly with the toasted spice rub, and vacuum-seal.
3. Prepare a sous vide at 165°F, and cook the pork belly for 12 hours, overnight.
4. When pork belly is finished cooking, press between two pans with a weight, and chill.
5. Once fully chilled, the pork belly should maintain an even thickness. Keep refrigerated in the sous vide bag until ready to use.

Stone Fruit Salsa (The Day Of):

1. Finely dice all stone fruit and chili peppers, add lemon juice and combine. Adjust salt to taste.

Preparing the Skewers:

1. Remove the cooked pork belly from its bag and discard excess fat and juices.
2. Trim the edge and cut 2 cm-thick slices, then cut those slices into sticks of equal thickness.
3. Skewer each piece on a decorative toothpick.
4. Before serving, sear the pork skewers in a hot pan, then coat generously with the peach and rye glaze. Finish by caramelizing the glaze on the pork in a hot oven for 1-2 minutes.
5. Serve with a small spoonful of the stone fruit salsa on top, and extra glaze drizzled over.

Stone Fruit Sour



Victoria Kelaiditis | Food & Beverage Manager

Victoria Kelaiditis is the Food & Beverage Manager at Cedar Brae Golf Club, where she has built her experience across front-of-house, bar management, and beverage operations. Her beverage philosophy centres on thoughtful, approachable drinks that balance quality, seasonality, and member experience. Her Stone Fruit Sour was inspired by late-summer flavours, pairing ripe nectarine, bright acidity, and rye to create a balanced cocktail that complements the season.

INGREDIENTS:

2 oz Canadian Club Rye, or rye whisky of choice
½ oz maple syrup
¾ oz fresh lemon juice
1 egg white
2 dashes Angostura bitters
¼ ripe nectarine
Ice



DIRECTIONS:

1. Slice ¼ of a ripe nectarine into small pieces and add to a cocktail shaker.
2. Add ½ oz maple syrup and muddle vigorously until the nectarine is well broken down and its juices are released.
3. Add 2 oz Canadian Club Rye, ¾ oz fresh lemon juice, the white of 1 egg, and 2 dashes of Angostura bitters.
4. Dry shake vigorously without ice for approximately 10–15 seconds to emulsify the egg white and create a foamy texture.
5. Add ice to the shaker and shake again until well chilled.
6. Double strain into your glass of choice over fresh ice.
7. Garnish with 2–3 drops of bitters on the foam and a thin slice of nectarine



Thai Prawn Crackers

Credit Valley Golf and Country Club



William Tucker | Executive Chef

Executive Chef William Tucker has always lived and breathed hospitality. Starting in the kitchen at 14 years of age, he is still as passionate about the trade as he was in his early years. Enjoying a recent change to Credit Valley Golf and Country Club in Mississauga, William is now in his 40th successful year. His enjoyment other than creating wonderful meals for the membership is cultivating and mentoring young chefs. As well spending time with his loving, supportive family.

Ingredients:

12 pcs — tiger shrimp
1 mango
1 oz red pepper
1 oz yellow pepper
1 oz red onion
1 oz green onion
4 tbsp minced shallot
2 tbsp cilantro
3 pcs lime leaves
2 tbs ginger paste
3 tsp minced garlic paste
1 pcs Thai bird chili, minced, seeds intact
3 pcs rice paper rounds
1 can (13.5 oz) coconut Milk
2 cups water
2 oz light olive oil
1 oz fish sauce
1 oz fresh lime juice
1 tbsp tomato paste
1 tbsp granulated sugar
9 tsp kosher salt
1 tsp ground white pepper
½ tsp ground turmeric
¼ tsp ground coriander
¼ tsp ground fennel seed
¼ tsp ground nutmeg
1 tsp ground cumin
2 tbs crushed chopped Macadamia nuts
Micro greens (if available)



PREP TIME: 1.5 hrs **COOK TIME:** 7 hrs **SERVES:** 4

Directions:

Crackers:

1. Preheat oil to 350°F,
2. With a very sharp knife, gently cut rice paper circles into 4 quarters.
3. Line a tray with paper towel to absorb excess oil.
4. When oil has reached the appropriate temperature, gently drop rice paper wedges into oil. Moving them gently with a slotted spoon to ensure it has been entirely fried.
5. When rice paper stops bubbling, and starts to turn a very light golden brown, carefully remove from oil with a slotted spoon. Drain and cool.
6. Place carefully on paper towel to absorb excess oil.
7. Season appropriately as required.
8. Reserve until required.

Vegetable Garnish:

1. Cut red pepper, yellow pepper, red onion, and green onion into 2-inch fine julienne strips (⅛-inch wide).
2. Combine all ingredients. Cover in ice and cold water.
3. Reserve in fridge until vegetables curl.
4. Drain from water, and reserve until required.

Marinated Prawns:

1. Prepare 12 pcs x 13/15 tiger shrimp by removing all shells and tails. Completely devein and slightly butterfly.
2. Add minced garlic and ginger paste. Add minced Thai chili (remove top and keep seeds intact).
3. Season appropriately with salt and pepper.
4. Allow shrimp to marinate in the refrigerator for 1 hour.

Mango Coconut Curry Sauce:

1. In a large saucepan add olive oil and bring to medium heat.
2. When pan is hot, add marinated shrimp and gently sear to obtain gentle colour.
3. Gently sauté until ¾ cooked. Remove and reserve.
4. Place oil from juices back in pan over medium heat. Add minced shallots. Sauté until shallots have a golden colour.
5. Add ginger, garlic, and chilies. Continue to cook until flavour is extracted.
6. Combine all spices and add to pan. Sauté over medium heat in oil (do not burn) to develop flavour.
7. Add tomato paste and continue to cook until you see oil start to separate from paste. Approximately 3-5 minutes.
8. Add coconut milk, water, sugar, lime juice, and simmer until flavour is developed and consistency is almost as required.
9. Place in blender and blend until very smooth. Pass through fine strainer and return to pan.
10. Add diced mango and cilantro, and adjust seasoning.
11. Gently warm and return shrimp to pan until cooked through.

*Shrimp can be served hot or cold

To Serve:

- Place crisp rice crackers on favourite vessel. On each cracker carefully spoon 1 shrimp and mango sauce on each cracker. Decorate with vegetable garnish, chopped macadamia, and micro greens.

Coffee Negroni

Credit Valley Golf and Country Club



Pranay Vashi | Bar Manager & Sommelier

Pranay Vashi's journey in hospitality began in India and has since brought him to Canada, where his passion for wine and beverage has continued to grow. A graduate of George Brown College, Pranay began his career in the private club industry at Rosedale Golf Club before joining Credit Valley Golf and Country Club, where he now serves as Bar Manager & Sommelier. He enjoys creating memorable experiences for members, whether through a great bottle of wine, a thoughtfully crafted cocktail, or simply a good conversation across the bar.

Ingredients:

500 g coffee beans
750 ml Campari
1 oz Tanqueray No. 10 Gin
1 oz Cocchi Sweet Vermouth
3 dashes Cocoa Bitters

Garnish:
Dark chocolate



Directions:

Coffee Campari:

1. In an airtight container, take 500 grams of whole coffee beans.
2. Add 750 ml of Campari to the container.
3. Stir for 10 seconds so that all the coffee beans are covered in liquid.
4. Cover the container and place it in the refrigerator for 18 hours.
5. Keep stirring the mixture periodically during this period.
6. After 18 hours, separate the coffee beans from the Campari using a fine strainer and store the Campari in the same bottle.

Coffee Negroni:

1. Take a rocks glass and add a large ice cube, or fill the glass with smaller ice cubes.
2. In a mixing glass, add 1 oz Tanqueray Gin, 1 oz Coffee Campari, 1 oz Cocchi Sweet Vermouth, and 3 dashes of Cocoa Bitters.
3. Fill the mixing glass halfway with ice.
4. Stir for 30 seconds.
5. Strain the cocktail into the rocks glass using a Hawthorne strainer.
6. Garnish with dark chocolate beads or dark chocolate shavings.

Summer Scallop Crudo



Matthew Chambers | Sous Chef

Sous Chef Matthew Chambers has built a successful seven-year career at the Granite Club marked by growth, leadership, and mentorship. Since joining the Club's team, he has advanced from a Culinary Technician role to a key leadership position, gaining experience across all Food & Beverage outlets and serving as a strong example of the professional development opportunities within the Club's culinary program.

Before joining the Granite team, Matthew developed a diverse culinary background through roles at Milagro, Pusateri's, and Le Sélect, with experience leading teams in both front-and back-of-house operations. His broad industry knowledge allows him to support the Club's dynamic and varied culinary offerings. Driven by a passion for teamwork, continuous learning, and delivering exceptional dining experiences, Matthew believes in fostering growth within his team while creating food that reflects quality, consistency, and hospitality. His strong connection to the Granite Club and its culture of development continues to inspire his leadership and commitment to excellence.

INGREDIENTS:

Pea Purée:
1 pound fresh peas in pod
2 mint leaves
3 chives
1 leek, white only
1 rib of celery
1/4 bunch of parsley, stems only
1 quart water

Citrus Vinaigrette:
5 tbsp canola oil
3 tbsp olive oil
2 tbsp champagne Vinegar
2 tbsp + 1 tsp Johnny Walker Black Label (Whisky)
1.5 tsp Dijon mustard
1.5 tsp honey
1 grapefruit
1 orange
Salt to taste

Scallop Crudo:
8 plump sushi grade scallops
1 red Thai chili
1 preserved lemon
½ grapefruit
2-3 chives sliced small
Dehydrated zest

Garnish:
4-5 fried dulse leaves dried flowers



PREP TIME: 1 hr **COOK TIME:** 3 hr **SERVES:** 8

Directions:

Pea Purée:
1. Shuck peas and reserve shells.
2. Wash leek and celery then chop.
3. Add leek, celery, and pea shells to a pot and cover with 1 quart of water.
4. Simmer for 30 minutes, remove from heat, add parsley stems, and steep for 30 minutes.
5. Strain and chill the stock.
6. Heat up 1 quart of the pea stock.
7. Blanch peas in the stock, you still want a little bite to them, around 2-3 minutes.
8. Add peas while hot to a blender with 30-45 ml hot stock.
9. Add in mint and chives.
10. Blend until smooth and then chill.

Citrus Vinaigrette:
1. Combine juice of ruby grapefruit, orange, 2/3 orange zest, 2/3 grapefruit zest, champagne vinegar, whisky, Dijon mustard, honey, and mix well until combined.
2. Slowly whisk in the canola oil and olive oil until emulsified.
3. Season with salt.

Dehydrated Citrus Zest:
1. Preheat oven to 170°F.
2. Spread the orange and grapefruit zest on a silicone mat, or parchment paper lined baking sheet, and bake in oven until crispy.
3. Check zest periodically, will take approximately 2-3 hours.
4. Allow to come to room temperature and store.

Grapefruit "Caviar":
1. Remove two segments of grapefruit from their membrane and carefully separate and extract the cells for a flavourful "caviar" effect.

Crudo Composition:
1. In a bowl, mix the diced scallops, diced chilli, diced preserved lemon skin, sliced chives and 3 tbsp + 1 tsp of the citrus vinaigrette. Season with kosher salt.
2. Just before serving, gently stir in the grapefruit "caviar" and dehydrated zest.

Serving Instructions:
1. Place a teaspoon of pea purée on the desired serving plate, smooth it out into a circle about an inch and a half in diameter.
2. In the centre of the purée, add 1/8 of the scallop mix. Drizzle with a small amount of citrus vinaigrette.
3. Garnish with dried flowers and a piece of fried dulse.

The Waypoint



Kien Lun | Bartender

Kien Lun is a Bartender at the Granite Club with seven years of experience in hospitality and mixology. Originally from Hong Kong, he studied hospitality in Switzerland before moving to Canada five years ago. Since joining the Club team prior to its restaurant renovation, Kien has played an important role in both The 1875 Sports Pub and Elements Lounge & Grill, while also contributing to the development of the Club's cocktail program.

Passionate about cocktail craftsmanship, Kien specializes in modern mixology techniques and enjoys experimenting with unique flavor combinations. Drawing inspiration from his East Asian heritage, he often incorporates tea infusions and other distinctive ingredients into his creations, resulting in innovative cocktails that balance tradition with contemporary trends. His creativity, technical expertise, and commitment to exceptional member experiences continue to make him a valued member of the Granite Club team.

INGREDIENTS:

2 oz Signal Hill Whiskey
10 g genmaicha
6 g kombu (dried seaweed)
1oz spade & spoon amber Maple syrup
0.5 oz Yuzu juice
1.5 oz cold-brew genmaicha
2% lactose-free milk (for clarification)
1 cup clear ice
1 oz yuzu foam
10 oz water
2.5 oz yuzu marmalade
0.5 oz yuzu juice
0.5 ml xanthan (thicken and binding)
0.06 oz methylcellulose 50 (foaming agent)
Pinch of salt

Garnish:
Genmaicha dust



Directions:

Signal Hill Whiskey Infusion:
1. Infuse the genmaicha, and kombu into the whisky by placing in an air-tight container for 24 hours in the fridge.
2. Strain with mesh strainer and discard solids.

Yuzu Foam:
1. Dissolve yuzu marmalade into warm water, add yuzu juice with a pinch of salt, stir until fully combined. Let it infuse for 5 minutes.
2. Strain the mixture, then sift the xanthan gum and methylcellulose 50 powder into the mixture, blend it until fully incorporated.
3. Put the mixture into a cream whipper dispenser and charge it with two N_2O chargers
4. Shake the cream whipper lightly and let it sit in the fridge for at least two hours until cold.
5. Ready to use after cooling down.
6. Clarified mixture with milk washing method: (Milk washing helps soften harsh tannins and acidity, clarifies the cocktail, and creates a smoother, rounder mouthfeel while integrating the flavours).
7. Use 1 part of milk (lactose free 2%) into 3 parts of the cocktail mixture (infused whiskey, yuzu juice, and maple syrup).
8. Stir lightly and let it settle for 15 minutes.
9. Strain through a fine mesh strainer, then pass slowly through a coffee filter until clear.

Garnish: Genmaicha Dust:
1. In a 8oz rock glass mix the clarified mixture with cold brew genmaicha in one tin.
2. Roll between two tins 3-4 times to chill and combine.
3. Single strain into 8oz rocks glass over large clear ice cubes.
4. Top with yuzu foam.
5. Garnish with a light dusting of genmaicha powder.

GRANITE CLUB 1875

Pork Belly BBQ



LeGrand Laceste | Executive Chef

Chef LeGrand grew up in the Philippines, surrounded by family and friends who loved to cook, eat, and share food. From an early age, he knew he wanted to do the same. He studied culinary arts in Vancouver, where he developed his skills and passion for cooking. Chef LeGrand has called Toronto home for the past eight years and has proudly been part of the Islington Golf Club team for the last four, sharing his love of food with members and guests.

INGREDIENTS:

Pork Belly BBQ & Marinade:
3 lbs skin-off pork belly
1 ½ cups (360 ml / 12 fl oz) Sprite or citrus soda
1 cup ketchup
½ cup tamari
¼ cup brown sugar
3 cloves garlic, crushed

Atsara (Papaya-Mango Relish):
1 small green papaya
2 pieces green, unripe mangoes
2 cups rice vinegar
1 cup white granulated sugar
Salt and black pepper, to taste



PREP TIME: 5 hrs **COOK TIME:** 35 min **SERVES:** 25

DIRECTIONS:

1. Cut the skin-off pork belly into long 2-inch logs. Slice each log crosswise into ¼-inch thickness to create individual bite-sized pieces (approx. 1.5 oz each).
2. Mix the Marinade: In a large bowl, whisk together the Sprite, ketchup, tamari, brown sugar, and crushed garlic until the sugar dissolves.
3. Marinate: Submerge the sliced pork belly completely in the marinade. Cover and refrigerate overnight, or for a minimum of 4 hours.
4. Preheat your grill to 325°F (163°C). Grill the pork belly pieces, flipping occasionally to get a nice caramelized char, until the internal temperature reaches 185°F (85°C).
5. Peel both the green papaya and green mangoes. Cut them open, remove and discard any seeds.
6. Use the coarse side of a box grater to shred the green papaya and green mango into thin, uniform strips.
7. In a medium bowl, whisk together the rice vinegar, sugar, salt, and pepper until the sugar is fully dissolved. Toss the shredded papaya and mango into the liquid.
8. Let the relish marinate in the refrigerator for at least 1–2 hours before serving so the flavors meld and the crunch softens slightly.

Plating & Presentation
Elevate this humble street food into an elegant cocktail party hors d'oeuvre with the following steps:

1. Arrange the hot, char-grilled pork belly slices neatly in rows across a warm slate or dark ceramic serving platter to make the caramelized grill marks pop.
2. Use small tongs to press any excess moisture out of the Atsara. Place a neat, compact mound of the vibrant green relish directly on top of each pork belly slice.
3. Pierce each assembled bite with a decorative bamboo loop or cocktail skewer at a slight angle. This holds the relish in place and makes it easy for guests to grab during a standing reception.
4. The Pairing: Serve immediately while the pork belly is hot and caramelized, offering a stark temperature and texture contrast against the chilled, crisp relish. Pair side-by-side with the Clear as Ube cocktail.

Clear as Ube



Johnson Wu CCC | Clubhouse Manager

Johnson Wu is the Clubhouse Manager at Islington Golf Club, where he oversees food, beverage, and hospitality. His background in hotels offered opportunities to work alongside top cocktail programs, sparking a lasting passion for craft drinks and the experiences they create. A Certified Chef de Cuisine with a background in competitive culinary arts, Johnson also serves as Coach of Bocuse d'Or Culinary Team Canada. His culinary and hospitality experience continues to shape his approach to bringing food, drink, and people together.

INGREDIENTS:

8 oz aged Jamaican rum
4 oz fresh lime juice
3 oz pandan syrup
2 oz orange curaçao
5 g vanilla extract
2 oz coconut milk
1 oz whole cow's milk
100 g pandan leaves
400 g filtered water
Equal weight white granulated sugar
5 g vanilla bean paste or extract
4 oz ube halaya (sweet ube jam)
4 oz heavy cream
2 oz evaporated milk or coconut milk
1 oz condensed milk
5 g ube extract
1 g sea salt

Equipment: iSi Gourmet Whip, N2O charger, coffee filters, fine-mesh strainer, blender, whisk, large ice cube molds



DIRECTIONS:

1. Mix rum, lime juice, pandan syrup, orange curaçao, and vanilla in a pitcher.
2. Whisk coconut milk and whole milk together. Slowly pour in the cocktail mixture until curdled.
3. Rest at room temperature for 1 hour or refrigerate overnight.
4. Line a funnel with two coffee filters. Pour in the mixture and recirculate the first cloudy liquid until it runs clear.
5. Blend pandan leaves and water for 10–20 seconds until pulverized.
6. Strain through a fine-mesh strainer lined with a coffee filter.
7. Weigh the strained pandan juice.
8. Combine the juice with an equal weight of sugar. Heat over medium-low, stirring until dissolved. Do not boil.
9. Remove from heat and stir in vanilla.
10. Cool and transfer to a sterilized jar.
11. Blend ube halaya, cream, milk, condensed milk, ube extract, and salt until smooth.
12. Strain directly into an iSi siphon.
13. Seal, charge with one N_2O cartridge, invert, and shake 8–10 times.
14. Refrigerate horizontally for 1–2 hours.
15. Place one large clear ice cube in a rocks glass.
16. Pour 3–4 oz clarified cocktail base over the ice.
17. Shake the iSi siphon upside down once, then gently dispense the Ube Espuma directly over the floating ice cube to create a distinct, beautiful, layered cocktail.

Ahi Tuna Ceviche with Citrus Broth, Avocado, Sesame & Wonton Crisp





PREP TIME: 20 min **COOK TIME:** 8 min **SERVES:** 10

Andres Rodas | Executive Chef

Andres Rodas is the Executive Chef at Lambton Golf & Country Club, bringing more than 20 years of culinary experience across private clubs, fine dining restaurants, and luxury hotels. With more than a decade in culinary leadership, he is passionate about creating memorable dining experiences through quality ingredients, thoughtful preparation, and modern presentation. His culinary philosophy combines strong classical foundations with fresh, seasonal, and approachable cooking, while developing the next generation of culinary talent.

INGREDIENTS:

Citrus Broth:
1/2 cup fresh lime juice
1/2 cup fresh orange juice
1/4 cup cold water
1 tablespoon fish sauce
1 teaspoon fresh lime zest
1/2 teaspoon kosher salt

Ahi Tuna Ceviche:
12 ounces ahi tuna, 1/4-inch dice
1 ripe avocado, 1/4-inch dice
1 small shallot, finely minced
2 tablespoons extra virgin olive oil
1/2 teaspoon kosher salt
1 tablespoon toasted black sesame seeds
1 tablespoon toasted golden sesame seeds
2 tablespoons fresh cilantro, roughly chopped

Wonton Crisp:
10 wonton wrappers
1 tablespoon extra virgin olive oil
kosher salt, as needed

Garnish:
10 red grape tomatoes, cut into quarters
Cilantro, as needed
Toasted black and golden sesame seeds, as needed

DIRECTIONS:

Citrus Broth:
1. Combine the fresh lime juice, orange juice, cold water, fish sauce, lime zest and kosher salt in a bowl. Whisk until the salt is completely dissolved. Refrigerate until thoroughly chilled.

Wonton Crisps:
1. Preheat the oven to 350°F.
2. Lightly brush the wonton wrappers with extra virgin olive oil and season lightly with kosher salt. Place on a parchment-lined baking sheet and bake for approximately 6–8 minutes, or until crisp and lightly golden. Allow to cool completely.

Ahi Tuna:
1. Cut the ahi tuna into approximately 1/4-inch dice. Gently combine the tuna with the diced avocado and finely minced shallot.
2. Add the extra virgin olive oil and kosher salt and gently fold together, taking care not to break down the avocado or tuna.

Finish the Ceviche:
1. Gently fold the toasted black sesame seeds, toasted golden sesame seeds, and fresh cilantro into the tuna mixture.
2. Keep refrigerated until ready to serve.
3. Prepare the garnish
4. Cut the red grape tomatoes into quarters. Reserve fresh cilantro leaves and additional toasted sesame seeds for finishing.

Assemble and Serve:
1. Using a short martini glass, spoon a portion of the chilled citrus broth into the bottom of the glass.
2. Carefully spoon the ahi tuna mixture into the glass, creating a neat and attractive presentation.
3. Finish with quartered red grape tomatoes, fresh cilantro, and a light sprinkling of toasted black and golden sesame seeds.

Serve immediately with a crisp wonton positioned alongside or standing upright in the ceviche.

Blood Orange Garden Fizz



Jessica Bazinet | Food & Beverage Manager

Jessica's journey in hospitality began in the airline industry and has continued to evolve throughout her four years at Lambton. Passionate about exceptional service, creative beverages, and meaningful experiences, she also takes pride in mentoring her team and helping develop the next generation of club leaders. Her approach to cocktails celebrates fresh ingredients, balanced flavours, and the belief that great hospitality creates lasting connections.

INGREDIENTS:

1 oz white rum
½ oz St-Germain elderflower liqueur
½ oz simple syrup
½ oz fresh lime juice
3 oz San Pellegrino Blood Orange Sparkling Water
1 sprig of fresh mint
1oz of soda water, to top



DIRECTIONS:

1. Add the white rum, St-Germain, simple syrup, fresh lime juice, and mint to a mixing glass.
2. Lightly muddle the mint to release its aromatics without over-extracting it.
3. Fill a tall glass to the brim with pebble ice.
4. Add 3 oz of San Pellegrino Blood Orange Sparkling Water to the glass.
5. Double strain the muddled mixture into the glass.
6. Top with soda water and give the drink a gentle lift to combine.
7. Garnish with a fresh mint sprig and lime wheel with a slit to sit neatly on the rim.



Vegan Scallops with Wakame Salad & Pickled Red Onions



James Willemsen | Executive Chef

Chef James brings over 20 years of international culinary experience to Markland Wood Golf Club. He has led kitchens at prestigious private clubs, five-star hotels, and luxury resorts across Canada, Asia, the Caribbean, and New Zealand, including the Royal Canadian Yacht Club, Hotel X Toronto, The Langham Hotels, and JW Marriott. His culinary philosophy blends fresh seasonal ingredients, modern techniques, and timeless classics to create memorable dining experiences. Passionate about mentorship, innovation, and hospitality, Chef James continues to elevate the club's culinary program and inspire excellence within his team.

INGREDIENTS:

Daikon Scallops:
1–2 each large daikon radish
150 ml dry white wine
200 ml vegetable stock
30 g vegan butter
30 ml extra virgin olive oil
15 g fresh mixed herbs (thyme, parsley, chives)
Salt & white pepper, to taste

Garnish & Accompaniments:
340 g Wakame seaweed salad
115 g pickled red onions
20 g yuzu gel as needed micro cress



PREP TIME: 45 min **COOK TIME:** 2 hrs **SERVES:** 12

Inspired by classic seafood cuisine, this plant-based dish transforms daikon radish into a delicate scallop through sous vide cooking with white wine, herbs, and vegetable stock. Wakame, yuzu, and pickled red onion add fresh Japanese-inspired flavours and balance.





DIRECTIONS:

Daikon Scallops
1. Peel daikon radish and cut into 3/4-inch cylinders.
2. Using a 1-inch ring cutter, trim each piece into a uniform scallop shape.
3. Lightly score one side to replicate the appearance of a traditional scallop.

Sous Vide Cooking:
1. Season daikon lightly with salt and white pepper.
2. Place daikon into a vacuum bag with: white wine, vegetable stock, vegan butter, and fresh herbs
3. Vacuum seal.
4. Sous Vide Parameters
5. Temperature: 85°C / 185°F
6. Time: 1½–2 hours
7. Target: Tender texture while maintaining shape.
8. Remove daikon from the bag and pat dry thoroughly.

Finishing:
1. Heat extra virgin olive oil in a heavy sauté pan over medium-high heat.
2. Sear daikon scallops for 2–3 minutes per side until golden brown and caramelized.
3. Add vegan butter and baste with infused cooking juices and herbs.

Plating Instructions:
1. Place a small nest of salad slightly off-center on the plate.
2. Arrange daikon scallops over the salad.
3. Garnish with pickled red onions.
4. Add dots or a quenelle of yuzu gel on the top scallop.
5. Finish with micro cress.
6. Lightly drizzle with reduced sous vide cooking liquid.

Oxtail, Short Rib & Beef Cheek Croquettes



Philip De Vantier | Food & Beverage Director / Executive Chef

Australian-trained Chef Philip De Vantier has built his career around travel, food, and a curiosity for local culture. His experience has taken him across multiple countries from professional kitchens to working farms in rural Australia, Iceland and Spain, giving him the opportunity to experience food from its source through to the finished plate. Philip began working in private clubs in the Greater Toronto Area in 2011 and is now Executive Chef at Mississaugua Golf and Country Club. He enjoys the creative freedom of club kitchens and the opportunity to develop menus for everything from everyday dining to special events and unique member experiences.

Ingredients:

Braised Beef:
2¼ lb bone-in beef short rib
2¼ lb beef oxtail
1¾ lb beef cheek, trimmed
kosher salt, to taste
3 tbsp beef fat or neutral cooking oil
1 large yellow onion
2 shallots
2 medium carrots
2 celery stalks
1 head garlic
2 tbsp tomato paste
4 sprigs fresh thyme
2 bay leaves
½ tsp coriander seeds
½ tsp black peppercorns
2 cups + 2 tbsp Madeira
1 cup + 1 tbsp dry red wine
3 cups + 2 tbsp beef stock
1½ tbsp Lea & Perrins Worcestershire sauce
1 tbsp tamari
3½ tbsp sherry vinegar

Croquettes:
braised beef reduced braising liquid, as needed
1 small yellow onion, finely diced and caramelized
1½ tbsp Dijon mustard
1 tbsp black garlic, finely minced
1 tsp fresh horseradish,grated
2–3 tsp sherry vinegar
1½ oz flat-leaf parsley, chopped
1 tsp fresh thyme, chopped
sea salt
freshly ground black pepper

Breading and Frying:
1 cup all-purpose flour
4 large eggs, beaten
2 cups fine breadcrumbs
neutral oil, for frying
dea salt

Pickled Mustard Seeds:
½ cup yellow mustard seeds
½ cup sherry vinegar
½ cup water
2 tbsp sugar
1 tsp kosher salt

Horseradish Crème:
½ cup crème fraîche
1–2 tbsp freshly grated horseradish
1 tsp fresh lemon juice
kosher salt, to taste

To Serve:
reserved Madeira beef jus
pickled mustard seeds
horseradish crème
celery leaves
freshly grated horseradish

Directions:

Braise the Beef:
- Preheat oven to 295°F. Season the short ribs, oxtail and beef cheek generously with kosher salt.
- Heat a large Dutch oven over medium-high heat. Brown the beef on all sides in batches, without overcrowding. Remove and set aside.

Build the Braise:
- Add beef fat or oil to the same pot, followed by onion, carrots, celery and shallots, all finely chopped. Cook until deeply browned and caramelized.
- Add the garlic, tomato paste, thyme, bay leaves, coriander seeds and black peppercorns. Cook for 2–3 minutes.
- Add the Madeira and simmer until reduced by two-thirds. Add the red wine and reduce by half.
- Add the beef stock, Worcestershire sauce, tamari and sherry vinegar. Return the beef to the pot. The liquid should reach two-thirds of the way up the meat; add more stock if needed.
- Cover tightly and braise for 4–5 hours, or until fork-tender.

Prepare the Beef and Jus:
- Remove the beef and strain the braising liquid through a fine-mesh sieve, discarding the vegetables and herbs. Skim off excess fat.
- Simmer the liquid over medium heat until reduced, glossy and thick enough to coat the back of a spoon. Set aside.
- Once cool enough to handle, remove the beef from the bones and discard excess fat, gristle and tough connective tissue. Reserve one-third in small pieces and pull the remainder into fine strands. Combine for texture.

Make the Croquette Filling:
- While the beef is warm, combine with the caramelized onion, Dijon mustard, black garlic, horseradish, sherry vinegar, parsley and thyme.
- Gradually mix in the reduced braising liquid until the filling is moist and holds together.
- The beef's natural collagen will help bind the mixture as it cools.
- Season with salt, pepper and additional sherry vinegar, if needed. Reserve the remaining jus for plating.

Chill and Cut:
- Line a shallow tray with cling film, leaving an overhang. Press the filling evenly into the tray to approximately 1 inch thick. Cover and refrigerate until firm, preferably overnight.
- Turn the chilled filling onto a cutting board, remove the cling film and cut into desired croquette sizes.
- Freeze for 15 minutes to firm before breading.

Bread the Croquettes:
- Place the flour, beaten eggs and breadcrumbs in three separate shallow dishes. Lightly season the flour with salt.
- Coat each croquette in flour, egg and breadcrumbs. For a thicker crust, repeat the egg and breadcrumb coating. Refrigerate for 30 minutes

Prepare the Garnishes:
- For the pickled mustard seeds, combine the seeds, sherry vinegar, water, sugar and salt in a small saucepan. Simmer gently for 20–25 minutes, until tender and slightly thickened. Set aside to cool.
- For the horseradish crème, combine the crème fraîche, grated horseradish and lemon juice. Season with salt and refrigerate until needed.

Fry and Serve:
- Heat neutral oil to 350°F. Fry the croquettes in batches for 2½–3 minutes, until crisp, golden and hot in the centre.
- Drain on a wire rack and season immediately with fine sea salt.
- Serve three croquettes per person with Madeira beef jus, pickled mustard seeds and horseradish crème. Finish with celery leaves and freshly grated horseradish.

Blackberry Solstice



Kevin Cortes | Food & Beverage Supervisor

Kevin James Cortes has been a proud member of the Mississaugua Golf and Country Club family for nearly 20 years. Starting his journey as a busser, Kevin worked his way up to becoming a Food & Beverage Supervisor. One of Kevin's favourite parts of his career has been bartending at a wide variety of events, from Club functions to special celebrations.

His curiosity behind the bar led him to experiment with different spirits, flavours, and ingredients, creating cocktails that were both enjoyable and unique. For Kevin, cocktail-making is an extension of hospitality where he has a chance to create something memorable for guests and members. His deep connection to the Club and years of experience serving its members have shaped his approach by bringing people together over drinks.



PREP TIME: 24 h **COOK TIME:** 5 12 min **SERVES:** 12



Ingredients:

2 oz Empress 1908 Indigo Gin
0.75 oz fresh lime juice
0.5 oz blackberry-rosemary cordial
0.25 oz dry vermouth
1 dash orange bitters
1 small pinch saline
ice
blackberry-rosemary cordial
3 fresh blackberries
1 fresh rosemary stem
sugar for the rim
fresh lime juice
freshly cracked black pepper

Directions:

1. Prepare the blackberry-rosemary cordial by gently heating the fresh blackberries, sugar, rosemary, and a small amount of water to extract the fruit and aromatics.
2. Add freshly cracked black pepper while the cordial is infusing, using a restrained amount to provide warmth without overpowering the blackberry and rosemary.
3. Cool and strain the cordial. Finish with fresh lime juice.
4. Add Empress 1908 Indigo Gin, fresh lime juice, blackberry-rosemary cordial, dry vermouth, orange bitters, saline and one crushed blackberry to a cocktail shaker.
5. Fill the shaker with ice and shake vigorously for 10-12 seconds until well chilled.
6. Double strain into a chilled Nick & Nora or small coupe glass.

Beef Tartare



Danny Chae | Head of F&B Operations/Executive Chef

Danny Chae is the Head of Food & Beverage and Executive Chef at Oakdale Golf & Country Club in Toronto. He oversees culinary and food and beverage operations and leads a team of nearly 100 employees. With 20 years of experience in the hospitality industry, he has built his career from the kitchen level through Sous Chef and Chef de Cuisine positions to Executive Chef. Along the way, he has had the opportunity to work with respected Toronto hospitality groups and restaurants, including Oliver O&B Bonacini Hospitality (Luma and O&B Canteen), Distillery Restaurant Corp (Pure Spirits), Globe Bistro, and Simple Bistro.

His passion for cooking started when he was a kid. He was inspired by his mom's home cooking and skills in the kitchen. He decided to turn that interest into a profession.

Things became real for Danny when he received his first compliment on something he had cooked. Danny realized that cooking was not just about making food—it was about making people happy and creating special moments. Sharing a meal is one of the simplest ways to connect with someone.

Over the years, cooking has taught him about different cultures, people's stories, celebrations, and difficult moments. It has become much more than just a job for him. It became a big part of his life, and so the adventure continues.

INGREDIENTS:

Beef Tartare:
Asian pear – diced for garnish
sesame seeds – sprinkle on top
Chive – garnish
½ pound beef tenderloin (small diced) – 1oz each portion
1 tsp Egg sabayon
1pcTart shell

Beef Tartare Marinade:
1 tbsp Korean soy sauce
2 tbsp sesame oil
1 tbsp white sugar
¼ tbsp salt
½ tbsp Garlic minced
pinch of ground pepper
¼ tbsp dijon

Egg Sabayon:
4 large egg yolks
1/4 cup sugar (granulated)
5ml lemon Juice
Pinch of salt

DIRECTIONS:

Beef Tartare:

1. Thoroughly remove excess blood from the beef by pressing down firmly with paper towels.
2. Mixing the Seasoning: Combine sugar, salt, Korean soy sauce, minced garlic, and black pepper in a bowl, stirring until the sugar and salt have fully dissolved.
3. Seasoning the Meat: Add the prepared beef to the seasoning mixture and toss gently and quickly, taking care to minimize contact with the heat from your hands.
4. Finishing Touches: Drizzle with 2 tablespoons of sesame oil, mix lightly, and transfer to a serving plate. Garnish with fine diced Korean pear, whole sesame seeds, and chopped chives.

Egg Sabayon:

1. Set up a double boiler: Fill a saucepan with an inch or two of water and bring it to a gentle simmer. Find a heatproof metal or glass bowl that fits snugly on top without touching the water.
2. Whisk yolks and sugar: Place the egg yolks and sugar into the heatproof bowl. Whisk them vigorously for 1 to 2 minutes until slightly pale and thick.
3. Cook and whip over heat: Place the bowl over the simmering water. Whisk constantly and rapidly in a figure-eight or circular motion to pump air in and prevent the eggs from scrambling.
4. Check for doneness: Continue for about 7 to 10 minutes until the mixture triples in volume, becomes thick and glossy, and leaves a ribbon trail or soft peaks when you lift the whisk.

To Finish:

1. Place the egg on top of the Tartare, then finish with the garnish.

Soju Highball

INGREDIENTS:

30 ml soju
60 ml ginger beer
15 ml Calamansi juice

Directions:

1. Fill a glass with ice.
2. Pour in the soju first.
3. Add calamansi juice.
4. Add ginger beer and stir gently.
5. Garnish with lemon twist and apple mint





PREP TIME: 15 min **COOK TIME:** 5 min **SERVES:** 8

Smoked Sablefish with Celeriac & Maple



Scott MacKenzie | Executive Chef

Scott is the Executive Chef at Rosedale Golf Club, where he leads the club's culinary program with a focus on seasonal Canadian cuisine, strong partnerships with local farmers and producers, and delivering exceptional dining experiences for its members. His approach emphasizes ingredient driven menus, culinary innovation, and a commitment to showcasing the best of Canada's diverse seasonal bounty.

Ingredients:

Smoked Sablefish:
1 lb sablefish, skinless
2 tbsp kosher salt
2 tbsp maple syrup

Feuille de Brick Tartlets:
1 package feuille de brick
neutral oil (as needed)

Celeriac Purée:
2 cups celeriac, peeled and diced
⅓ cup heavy cream
¼ cup butter
1 tbsp cold butter
Salt, to taste
Apple cider vinegar, to taste

Celeriac Chips:
¼ celeriac
1 L canola oil
Salt, to taste

Garnish:
Celery leaves
Maple syrup



PREP TIME: 5 hr **COOK TIME:** 1 hr **SERVES:** 36

Directions:

Smoked Sablefish:
1. Mix the kosher salt and maple syrup together to form a paste.
2. Rub the sablefish evenly with the cure.
3. Cover and refrigerate for 2 hours.
4. Rinse the sablefish from the cure and gently wipe off any excess moisture.
5. Cold smoke the sablefish until lightly smoked and just cooked through.
6. Allow to cool slightly, then portion into small pieces suitable for the tartlets.

Feuille de Brick Tartlets:
1. Preheat the oven to 350°F.
2. Cut the feuille de brick into rounds using a ring mold.
3. Lightly brush each round with oil.
4. Press one round into a small tartlet mold and place a second round on top.
5. Bake for approximately 7 minutes, or until crisp and golden brown.
6. Allow to cool completely and store in an airtight container until service.

Celeriac Purée:
1. Melt the butter in a saucepan over medium-low heat.
2. Add the celeriac and sweat gently without allowing it to colour.
3. Add the cream and cook until the celeriac is completely tender.
4. Transfer to a blender and blend until completely smooth.
5. Add the cold butter and blend until fully emulsified.
6. Season with salt and apple cider vinegar.
7. Pass through a fine chinois for an exceptionally smooth purée.
8. Keep warm until ready to serve.

Celeriac Chips:
1. Heat the canola oil to 375°F.
2. Slice the celeriac very thinly on a mandoline.
3. Fry the slices in batches until golden brown and crisp.
4. Drain well and season immediately with salt.
5. Store in a dry, airtight container until service.

Garnish:
Place a small amount of warm celeriac purée into each tartlet.
Top with a portion of smoked sablefish.
Drizzle lightly with maple syrup.
Finish with a crisp celeriac chip and fresh celery leaf.
Serve immediately.

The Quiet Hour



Michelle Smith | Restaurant Manager

Michelle Smith is Restaurant Manager & Sommelier at Rosedale Golf Club, where she has worked for seven years. An Indigenous Canadian from Beardy's & Okemasis' Cree Nation in Duck Lake, Saskatchewan, Michelle has called Toronto home for nearly 20 years. Once a classical pianist, she found her home in restaurants and bars. One introductory wine course became too many to count. Her favourite beverage? Rosé Champagne—"It's hard to be cynical with something pink and sparkly in your glass!"

Ingredients:

2 oz / 60 ml Lillet Blanc L'Apéritif
1 oz / 30 ml Reifel Rye Whisky
1 dash Angostura Orange Bitters
1 wide strip lemon peel
1 Arbequina olive





Directions:

1. Fill a mixing glass three-quarters full with large ice cubes.
2. Measure the Lillet Blanc L'Apéritif, Reifel Rye Whisky, and Angostura Orange Bitters and pour over the ice. Adding the bitters with the other ingredients before stirring helps bring the individual flavours together into a unified profile.
3. Stir with a bar spoon for 20–30 seconds, until well chilled and properly diluted.
4. Strain into a chilled coupe or Nick & Nora glass.
5. Take a wide strip of lemon peel and hold it skin-side down over the cocktail. Gently pinch the peel to express a fine mist of essential oils across the surface of the drink. Discard the peel.
6. Drop one Arbequina olive directly into the cocktail.

Ceviche Croquante



Guillermo Sarapura | Executive Chef

Chef Guillermo is the Executive Chef at Summit Golf Club, bringing over 15 years of culinary experience, primarily within private golf clubs. Born in Peru, he draws inspiration from his heritage to showcase Peruvian flavours and cuisine while offering members a diverse culinary experience. His kitchen philosophy is built on simplicity, quality, and consistency. Guillermo is passionate about developing his team, creating an environment where cooks can learn, grow, and strengthen their skills every day.

INGREDIENTS:

Potato Croquet:
4 pieces yukon gold potatoes
30 g aji amarillo paste (peruvian yellow chili paste)
5 cloves garlic
60 g fresh lime juice
5 g chopped parsley

For Breading:
3 large whole eggs
2 cups bread crumbs

Ceviche:
4 fillets skinless, boneless fresh seabream (not frozen)
240 g fresh lime juice
15 g aji Amarillo paste
15 g chopped cilantro
10 g long red chili pepper, small diced (no seed if you don't want some heat)
30 gthinly sliced red onions
20 grams fine diced celery
5 grams grated fresh ginger (no skin)
1 clove grated garlic
10 g salt (add more if needed based on preference)
5 g ground black pepper

Garnish:
50 g sliced green onions



PREP TIME: 1 hr **COOK TIME:** 10 min **SERVES:** 8

Directions:

Prepare the Potatoes:

1. Peel the potatoes and cook them in salted water until completely tender. Drain well, then pass the potatoes through a food mill while still warm to create a smooth, fluffy texture.
2. Season the mashed potatoes with fresh lime juice, chili paste, and salt. Mix thoroughly until well combined and evenly seasoned.
3. Shape the seasoned potato mixture into small, bite-sized patties, approximately one to two bites each. Set aside.
4. Set up two bowls: one with beaten egg and another with breadcrumbs.
5. Dip each potato cake into the beaten egg, making sure it is fully coated. Transfer immediately to the breadcrumbs and coat evenly.
6. Set aside until ready to fry.
7. Cut fresh seabream fillets into small, even dice. Ensure the fish is fresh and properly chilled. Transfer to a clean bowl, cover, and return to the refrigerator immediately.
8. Heat a pan with your preferred cooking oil; avocado oil is recommended. Lightly pan-fry each potato cake until golden brown and crisp on both sides.
9. Transfer the fried potato cakes to a tray lined with paper towels to absorb any excess oil. Allow them to cool slightly.
10. Combine the diced seabream with freshly squeezed lime juice, grated garlic, grated ginger, thinly sliced red onion, chili paste, chopped cilantro, salt, freshly ground black pepper, and diced chili peppers. Mix gently until evenly combined.
11. Arrange the warm or slightly cooled potato cakes on your preferred serving platter. Generously top each cake with the fresh ceviche.
12. Finish with thinly sliced green onions and serve immediately.

The Pink Monkey



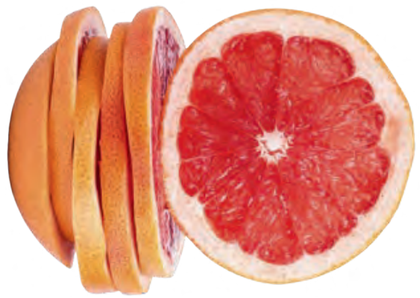
Elena Iribarren | Food & Beverage Supervisor

Elena has been working within the Food & Beverage Department at Summit Golf Club since 2022, starting as a server and working her way up to Supervisor. She creates a cheerful and inviting environment for her fellow workers and club members. Elena has a strong drive to create everlasting memories for members and their guests through her dedication to detail and providing exceptional service.

INGREDIENTS:

1.5 oz gin
0.5 oz St. Germain (elderflower liqueur)
3 oz grapefruit juice
¼ oz rosemary infused simple syrup
0.5 oz lime juice
Splash of soda water

Garnish:
Rosemary sprig
Grapefruit wheel





Directions:

1. Shake gin, St. Germain, grapefruit juice, simple syrup, and lime juice with ice.
2. Strain into a rocks glass with ice.
3. Top with soda water.

Garnish with a sprig of rosemary and grapefruit wheel.

Paired with our Peruvian ceviche served over a crispy causa potato cake, the fresh lime, chili, and vibrant flavors of the ceviche complement the cocktail beautifully.

Wagyu Beef Tartlette



Jun Geem | Executive Chef

Jun Geem, Executive Chef at The Boulevard Club, has trained in some of the finest kitchens in the world including Dubai, Mexico, and in Michelin starred restaurants in London. He honed his skills in classic French cuisine, Japanese Fusion, and Modern techniques. These global experiences have allowed Chef Jun to develop a refined culinary style with international flavours.

"The meaningful connections with the members at the club is a big motivator to progress."

INGREDIENTS:

3 oz wagyu beef striploin A5 grade
6 pcs feuille de brick
18 pcs shimeji mushroom
18 pcs caper fried
6 leaves wild arugula
6 tsp beluga caviar
0.5 floz black garlic molasses
3 floz horseradish cream
1 oz clarified butter
1 tbsp chive chopped
1 tbsp olive oil

*Horseradish Cream:
4 oz horseradish
8 floz sour cream
8 floz cream 35%
1 tsp kosher salt
pinch of ground black pepper
pinch of lemon zest

Strawberry Compote:
2oz strawberry dice with no stem
1 floz strawberry coulis
pinch of salt
pinch of lemon zest

Whip the cream 35% to a firm peak in a stainless steel bowl. Gently fold in the remaining ingredients with a spatula, do not over mix.



PREP TIME: 40 min **COOK TIME:** 10 min **SERVES:** 6

DIRECTIONS:

1. Preheat oven and fryer to 350°F.
2. Cut the wagyu beef paper thin lengthwise, approximately 0.5 oz slices, garnish each slice with olive oil and chives, and set aside.
3. Small dice 2 oz of strawberry with no stem, mix with 1 floz of strawberry coulis, pinch of salt and lemon zest.
4. Cut feuille de brick into small squares to fit into a 2-inch metal tart shells, put two square sheets together, brush clarified butter on both sides, then put between the two tart shells with weight on top.
5. Bake for 3.5 minutes at 350°F. Once golden brown, remove from the tart shells and cool.
6. Marinate the shimeji mushrooms with a pinch of olive oil, lemon zest, and salt, to taste.
7. Deep fry the capers in a 350°F oil for one minute or until crispy.
8. Pick the arugula leaves to get a nice garnish piece.
9. Put the horseradish cream in a piping bag.
10. Assembly: pipe the horseradish cream into the base of the tart shell evenly. Drizzle black garlic molasses onto the horseradish.
11. Put a dollop of the strawberry compote in the centre of the horseradish cream creating height. Wrap the wagyu beef around the strawberry compote.
12. Garnish the top with capers and shimeji mushroom, then put the arugula leaf on top to cover.
13. Finish with a mound of caviar in the centre.

***Horseradish Cream:**

1. Combine the horseradish, sour cream, 35% cream, kosher salt, black pepper, and lemon zest in a bowl. Mix well until fully combined.

The Boulevard 75



Frederic Laniel-Rainville | Food and Beverage Manager

Frederic Laniel-Rainville has been part of The Boulevard Club since 2019, bringing with him a background in full-service hotels with Marriott International. His approach to beverage development is rooted in showcasing fresh local ingredients. Also, creating a sense of place by partnering with local distilleries and incorporating honey produced at The Boulevard Club, The Boulevard 75 reflects this philosophy, featuring locally produced gin alongside the Club's own honey, infused with orange zest. Collaboration is equally central to Frederic's approach to developing The Boulevard Club's beverage program.

The creation of The Boulevard 75 was a team effort, with Head Bartender Nathan Vardy playing an instrumental role in bringing the cocktail to life.

INGREDIENTS:

0.75 floz local citrus-forward gin
0.25 floz Boulevard honey syrup infused with orange zest
4 floz Crémant or Champagne

Garnish:
1 dehydrated orange wheel



DIRECTIONS:

1. Stir the gin and honey syrup in a mixing glass with ice.
2. Strain into a chilled coupe glass.
3. Top with Crémant or Champagne.
4. Garnish with a dehydrated orange wheel.

The Boulevard 75's bright acidity and fine bubbles cut through the richness of the Wagyu, while the honey and orange notes complement the strawberry and black garlic. Its crisp citrus character provides a refreshing contrast to the horseradish, capers, and caviar, cleansing the palate between each bite.

Char Siu Pork Mini Tartlets



Gunnar Baronia | Executive Chef

Chef Gunnar Baronia is the Executive Chef of Toronto's historic The National Club, appointed in January 2026. He has honed his craft working for leading downtown hotels, restaurants and premium golf courses. Proud of his Filipino heritage, he specializes in bridging east and west innovative culinary fusion. Guided by his philosophy to "cook what you love and love what you cook", he brings a passionate and vibrant approach to the club's prestigious culinary program.

INGREDIENTS:

Tenderflake puff pastry (397g box)
Unsalted butter, as needed, soft (not melted)
1 tbsp Canola oil
¼ cup + 2 tbsp Shallots, diced small
¼ tbsp Garlic, minced
½ tsp Ginger, minced
½ cup Shiitake mushrooms, diced small
½ cup + 2 tbsp Char siu pork, store-bought, diced small
1½ tbsp Char siu sauce, store-bought
¼ cup Water
Salt and pepper, to taste
½ cup Havarti cheese, diced small
5 tbsp green onion, chopped

Garnish:
Pickled pearl onions, as needed, cut in quarters
2 Green onions, thinly sliced diagonally
1 long red pepper, thinly sliced diagonally
¼ cup toasted sesame seeds, light sprinkle



PREP TIME: 40 min **COOK TIME:** 15 min **SERVES:** 24

Directions:

1. Roll the puff pastry to a thickness of 3 mm and using the round cutter (2 ⅓ in. diameter) cut into circles.
2. Brush the mini tins with softened butter and line each cavity with the pre-cut puff pastry. Refrigerate until step 7.
3. Heat the sauté pan on medium-low heat. Sauté shallots till translucent, followed by ginger and garlic, continue until fragrant.
4. Add shiitake mushrooms to the pan, turn heat to medium. Continue until mushrooms are wilted. Add in the pork, continue for another 2 minutes and then add in the char siu sauce and water. Bring to a simmer to reduce.
5. Reduce the liquid until it's turned into a glaze, about 7 to 10 minutes. Too much moisture would soak into the crisp puff pastry. Preheat the oven to 350°F
6. Take the pan off the heat and rest for 10 minutes. Mix in the cheese and the green onions, taste and adjust the seasoning with salt and pepper, if needed.
7. Take a teaspoon and fill each puff pastry tartlet with the pork filling, level with the rim of the pastry. Bake for 12 minutes or until the bottom of the tarts are lightly golden brown.
8. Place the tarts on your desired platters, finish with your choice of garnishes and serve.

The Holly & Juniper



Jeremy Ennis | Director of Wine & Spirits

As Director of Wine & Spirits at The National Club, Jeremy brings over five years of Club experience, complemented by his previous tenure at Langdon Hall. His beverage philosophy is simple: great wine should be accessible, engaging, and enjoyed by everyone, regardless of their level of knowledge. Through thoughtful selections, memorable events, and approachable wine education, Jeremy is passionate about creating experiences that bring members together and make wine an integral part of Club life.

INGREDIENTS:

1.5 oz London Dry Gin
1 oz Cranberry juice
0.5 oz Fresh lime juice
0.75 oz Holiday spiced simple syrup
0.25 oz Cointreau
1 sprig of Rosemary
Frozen or fresh cranberries, as needed
Edible glitter, optional



Directions:

Holiday Spiced Simple Syrup:

1. Add 2 cups sugar, 2 cups water, 3 cinnamon sticks, 4 whole star anise, 3 whole cloves and the peel of 1 orange. Dissolve sugar in water, add aromatics and gently simmer for 5 minutes. Remove from heat, cover and steep for approximately 20 minutes, then strain and chill.

Cocktail:

1. Add gin, cranberry juice, fresh lime juice, Holiday Spiced Simple Syrup and Cointreau to a cocktail shaker.
2. Fill shaker with ice.
3. Shake vigorously for 10–12 seconds until thoroughly chilled and properly diluted.
4. Fine-strain into a chilled coupe glass.

Garnish:

1. Garnish with Rosemary sprig and cranberries.
2. Sprinkle with Edible Glitter to make your cocktail a shimmering, eye-catching party centrepiece without changing the flavour!

Buta Crunch



Alan Wilkinson | Sous Chef

Chef Alan has been cooking for 18 years, including 11 years in the private club sector, bringing a passion for bold flavours and a healthy obsession with Japanese cuisine to the kitchen. Inspired by the richness of pork belly and the delicate balance of sake, his Buta Crunch is savoury, deeply satisfying, and full of flavour. His philosophy is simple: start with great ingredients, treat them with respect, and create food people genuinely love to eat.

INGREDIENTS:

Pork Belly:
1 lb pork belly
¼ cup soy sauce
½ cup sake
½ cup mirin
¼ cup brown sugar
3 green onions
1-inch piece ginger
½ white onion

Glaze:
1 cup water
½ cup sake (junmai preferred)
¼ cup rice wine
¼ cup brown sugar
2 green onions
1 leek
1 bay leaf
1-inch piece ginger
2 tbsp red miso

Rice:
1 cup sushi rice
1 cup water
2 tbsp rice wine vinegar
2 tbsp white sugar
1 cup panko bread crumbs

Garnish:
1 green onion



PREP TIME: 30 min **COOK TIME:** 3 hrs **SERVES:** 12

DIRECTIONS:

Pork Belly:
1. Preheat the oven to 275°F.
2. Place the white onion onto a dry pan and sear until a very hard char is present.
3. Combine the soy sauce, sake, mirin, brown sugar, and hard-seared onion in a saucepan and bring to a boil.
4. Add the pork belly to the liquid and cover with parchment paper and tinfoil.
5. Cook at 275°F for 3 hours.
6. Refrigerate until completely chilled.
7. Cut into rectangles, roughly 2 inches by 1 inch.

Glaze:
1. Rough chop the ginger, leek, and green onions.
2. Add all ingredients except the red miso to a pot and bring to a boil.
3. Cook the liquid down by two-thirds.
4. Whisk in the red miso and return to a gentle heat until a thick consistency is achieved. Reserve.

Rice:
1. Cook the rice according to the package instructions.
2. Combine the rice vinegar and sugar, then season the rice with the sugar-vinegar mixture.
3. Press flat into a flat-bottomed pan and refrigerate.
4. Cut into bite-sized rectangles, roughly the same size as the pork belly. Reserve.

To Serve:
1. Coat the rice squares in panko breadcrumbs and gently fry in shallow oil, flipping halfway.
2. Sear a square of pork belly.
3. Place the pork belly on the rice.
4. Glaze the dish.
5. Garnish with green onion.

Melon Breeze Tequila Sour



Mariia Sitnikova | Food & Beverage Supervisor

Mariia has been part of The Oakville Club's Food & Beverage team for three years, working her way up from a Server to her current role as Food & Beverage Supervisor. With a degree in Hospitality, specializing in Hotel and Restaurant Management from Odesa National Maritime University in Ukraine, Mariia brings both experience and a genuine passion for hospitality to her role. Taking care of members comes naturally to Mariia. She enjoys creating welcoming experiences and getting to know the members she serves. She also appreciates the opportunity to see and learn from the different lifestyles of our members, which she finds both inspiring and rewarding.

INGREDIENTS:

1 1/2 oz tequila blanco
3/4 oz watermelon syrup
3/4 oz fresh lime juice
1/2 oz egg white
2-3 dashes Angostura Bitters



DIRECTIONS:

1. Add all ingredients to a cocktail shaker.
2. Dry shake without ice for 10–15 seconds.
3. Add ice and shake vigorously until well chilled.
4. Double strain into the prepared glass for a smooth, silky finish.
5. Finish with a few drops of Angostura Bitters on top and garnish with a small slice of watermelon.

Glassware: Serve in a chilled coupe or Nick & Nora glass.

A refreshing counterpoint to the rich pork belly, the Breeze Tequila Sour brings bright acidity and subtle bitterness to balance the savoury miso glaze, with fresh watermelon adding a light, cooling finish.

Wagyu Sliders with Tomato Jam & Truffle Aioli



Winlai Wong | Executive Chef

Executive Chef of The Cricket since 2024, Winlai grew up immersed in the culinary world from a very young age, watching her father, a master wok chef, work at their family restaurant, The Great Wall. She developed a passion for cooking and laid the foundation for quite the culinary journey thus far, taking her to esteemed establishments including Monsoon, Spice Route, Pearson International Airport with OTG, the Novotel Toronto Centre, and The Badminton & Racquet Club of Toronto.

INGREDIENTS:

Tomato Jam:
3 lb ripe red tomatoes (preferably heirloom, if available)

Truffle Aioli:
1/2 cup mayonnaise
1/4 cup black truffle paste
1/2 tsp white wine vinegar

Sliders:
12 small slider buns (preferably brioche)
12 x 2 oz wagyu beef balls (shape evenly for consistent cooking)
kosher salt, to taste
freshly cracked black pepper, to taste



PREP TIME: 30 min **COOK TIME:** 1 h 10 min **SERVES:** 12

DIRECTIONS:

Tomato Jam:

1. Place the tomatoes in a blender. Blend until smooth.
2. Pour the blended tomatoes through a strainer into a bowl and squeeze out all the juice. Discard the leftover pulp.
3. Pour the juice into a pot and cook over medium-low heat, stirring occasionally, until thickened and reduced, approx. 1 hour.
4. Cool completely, then refrigerate until ready to use. The tomato jam will keep refrigerated for approx. 1 month.

Truffle Aioli:

1. Combine the mayonnaise, white wine vinegar, and truffle paste in a bowl. Mix until smooth and refrigerate until ready to use.

Sliders:

1. Slice each slider bun in half. Toast the buns in a medium-hot pan for approx. 30 seconds, or until golden brown.
2. Season each wagyu ball with kosher salt and freshly cracked black pepper.
3. Preheat a pan over medium-high heat. Add each wagyu ball and press gently until approx. 2 cm thick. Sear until well browned and cooked through, approx. 5 minutes total, flipping partway through.
4. Spread tomato jam on the bottom half of each bun.
5. Spread truffle aioli on the top half of each bun.
6. Place one cooked wagyu patty on each bottom bun, close with the top bun, and serve warm.

Bourbon Lemonade Highball



Sheron Arulnesan | Bartender

A valued member of the bartending team, Sheron's curiosity and creativity shine when crafting custom cocktails for members of The Cricket. With an understanding that members appreciate everything from simple, to over-the-top (smoked!) masterpieces, he enjoys creating thoughtful and approachable drinks, connecting with members during the busiest of nights, and contributing to the Club's ever-evolving beverage program.

INGREDIENTS:

1.5 oz bourbon
2 oz freshly squeezed lemon juice
1 oz simple syrup
2 oz ginger beer
2 oz club soda (to top)
ice

Garnish:
Lemon slice
Fresh mint sprig



DIRECTIONS:

1. Fill a tall glass with ice. Pour in the bourbon, freshly squeezed lemon juice, and simple syrup.
2. Slowly pour in the ginger beer to create the next layer.
3. Top off the remainder of the glass with club soda. Give it a single, gentle stir from the bottom up to integrate the flavors without losing the fizz, then garnish with a lemon slice and fresh mint sprig.



Seared Scallop & Black Bean Corn Fritter



Jonah Lee | Executive Chef

Chef Jonah Lee is a classically trained culinary professional with experience in fine dining, restaurants, and private club kitchens. For six years, she has been part of the Toronto Lawn Tennis Club, where she has grown within the culinary team and recently progressed from Sous Chef to Executive Chef. Rooted in classic cuisine and strong culinary fundamentals, Jonah values quality, consistency, and thoughtful execution while developing her team and creating memorable dining experiences that reflect the Club's standards and traditions.

INGREDIENTS:

Cilantro Lime Crema:
Yield: Approx. 0.5 L
230g sour cream
100g mayonnaise
15g lime juice
3tbsp cilantro, stems removed & finely chopped
1 tsp salt

Black Bean Corn Fritter:
300g fresh or canned corn kernels
400g black beans, thoroughly rinsed
120g shallot, brunoise
3 tbs cilantro, stems removed & finely chopped
2 tsp salt
1 tsp black pepper
1 tsp smoked paprika
1 tsp baking soda
2 tbsp olive oil
120g all purpose flour
175 ml water

Seared Scallops:
12 pc U15 scallops
Salt and black pepper, as needed
Canola oil, as needed
2 tbsp butter
1 garlic clove



PREP TIME: 2 hrs **COOK TIME:** 20 min **SERVES:** 12

Directions:

Seared Scallops:

1. Remove the side muscle from each scallop and pat the scallops dry.
2. Season with salt and black pepper right before cooking.
3. Heat a sauté pan over high heat until very hot. Add a thin layer of canola oil.
4. Place the scallops flat-side down, leaving enough space between each scallop. Do not overcrowd the pan.
5. Sear without moving for approximately 1 - 1 ½ minutes, or until golden brown and the scallops release naturally from the pan.
6. Flip and cook the second side for approximately 1 - 1 ½ minutes.
7. During the final 30–45 seconds, slightly reduce the heat and add the butter and garlic.
8. Baste the scallops with the garlic butter, then remove from the pan.

Black Bean & Corn Fritters:

1. Combine all ingredients thoroughly in a mixing bowl.
2. Spread the mixture evenly into a flat layer on a lined baking tray.
3. Freeze until firm enough to portion cleanly. (approx. 2hrs)
4. Cut into approximately 1 ½-inch squares.
5. Deep-fry until golden brown and crisp.
6. Ensure the centre is fully cooked and reaches an internal temperature of 175°F (79°C).
7. Drain well and season as needed.

Cilantro-Lime Crema

1. Combine all ingredients in a mixing bowl and whisk until smooth and evenly incorporated.
2. Transfer the crema to a squeeze bottle.
3. Keep refrigerated until ready for service.

To Assemble:

1. Place 1 black bean corn fritter as the base.
2. Top with 1 seared U15 scallop.
3. Drizzle with cilantro lime crema.
4. Garnish with cilantro sprouts.
5. Serve

Yuzu Mojito-Einspanner



Thomas Fortunato | Junior Sous Chef

Having worked at one of Canada's top vineyards, Thomas' passion for the harmonization of both food and beverage has become one of his major philosophies in his career. Thomas' previous experience at Quail's Gate Winery fostered his mindset of the Slow Food Movement. Not only did it affect his way of cooking, but his respect for food and beverage pairing, as well. Thomas now brings his knowledge to The Toronto Lawn Tennis Club, allowing members to appreciate the entire slow food experience alongside a sophisticated beverage program.

INGREDIENTS:

Yuzu Simple Syrup:
250mL yuzu juice
100mL yuzu marmalade
350mL water
200g granulated Sugar
5g salt
20g mint leaves

Yuzu Pearls:
500mL chilled canola oil
5g agar-agar
50g granulated sugar

Cold Foam:
30g cream cheese, room temperature
30mL heavy cream
15mL milk
30g granulated sugar
3g kosher salt
White rum, Bacardi
Sparkling water
Ice



Directions:

Yuzu Pearls and Yuzu Syrup:

1. A night prior to preparing the mise en place for your cocktail, refrigerate the 500mL of canola. This will be for your yuzu pearls.
2. In a small pot, combine the yuzu juice, yuzu marmalade, water, granulated sugar, and salt. Bring this mixture to a boil. This will take approximately 5-8 minutes.
3. Once at a rolling boil, drop the 20g of mint into the mixture.
4. Reduce the mixture to a simmer and continue to cook for 10-15 minutes or until the mixture becomes slightly viscous.
5. Pour mixture through a chinoise and allow to cool.
6. For the pearls, to a small sauce pot add the yuzu juice. Bring to a simmer. In a separate bowl combine the agar and sugar. Slowly whisk in the mixture into the juice. Once fully combined, bring the mixture to a boil. Once it hits a boil, turn off the heat and cool slightly.
7. Transfer slightly cool mixture into a squeeze bottle fitted with a small tip. Slowly drop the yuzu juice mix into the canola oil. It will form pearls.
8. Continue until the mixture is finished.
9. Strain the pearls from the oil and reserve.
10. For the cold foam, place the cream cheese, cream, milk, sugar, and salt into a medium sized bowl. Whip this mixture until it forms soft peaks

Assemble the cocktail:

1. In a shaker, combine 2oz of yuzu syrup with 2oz of rum and 3oz of ice. Shake.
2. To a highball glass, add 1.5oz of yuzu pearls and 3oz of ice. Strain the shaken drink into the glass. Top the drink with 4oz of club soda and finish it with the cold foam.

THE LAWN 150

Scallop Crudo



Dahyun Choi | Executive Chef

Dahyun Choi is a Toronto-based chef. She began her culinary career in Seoul, South Korea under Italian Master Chef Sebastiano Gian Gregorio, building a foundation in precision and classical techniques. After moving to Canada in 2015, she went on to work in premier private clubs including the Royal Canadian Yacht Club, Lambton Golf and Country Club, and Thornhill Golf and Country Club. She was a Canadian Finalist of the San Pellegrino Young Chef Competition (2022–2023), and is currently a Skills Ontario Competition Judge.

INGREDIENTS:

3 pcs fresh 10/20 scallops
35 ml yuzu juice
65 ml Cara Cara orange juice
1 pc (size of an envelope) kombu
4 pcs segments (cut in half) Cara Cara orange
1 pc pickled Persian cucumber sliced thin
1 pc sliced thin pickled shallots
Chive oil





PREP TIME: 30 min **COOK TIME:** 5 min **SERVES:** 1

Directions:

Kombu Citrus Infusion

1. In a small bowl, add the yuzu juice and Cara Cara orange juice.
2. Submerge the kombu (envelope-size piece) in the juice.
3. To infuse, let the kombu sit in the fridge for 20–30 minutes to gently extract umami.
4. Take out the kombu and discard or save for another use.
5. Taste the liquid and add a small pinch of salt, if needed. This is your crudo dressing.

Prepare the Scallops

1. Pat the scallops dry with paper towel so they're not wet or slippery.
2. Using a sharp knife, slice each scallop horizontally into 3 thin discs (or 2 if they're smaller).
3. You should have a neat pile of thin, translucent slices.

Arrange the Plate:

1. On a chilled plate, fan out the scallop slices in a circle or loose line, slightly overlapping.
2. Place the Cara Cara orange segment halves around and between the scallops for colour and sweetness.
3. Scatter the thin slices of pickled Persian cucumbers and pickled shallots over and around the scallops.
4. Aim for balance, not crowding—each bite should have a bit of everything.
5. Gently spoon the infused yuzu-orange liquid over the scallops, just enough to lightly coat them and pool a little on the plate.
6. Finish with a few small drizzles of chive oil over the scallops and around the plate.
7. Add a tiny pinch of fine sea salt over the scallops, if needed (taste the dressing first).
8. Serve immediately while the scallops are cold and the citrus dressing is fresh and bright.

Okaka Dash



Cory Brockbank | Food & Beverage Service Manager

Cory Brockbank is the Food & Beverage Service Manager at Weston Golf & Country Club. Beginning his career as a craft beer bartender, Cory transitioned into cocktail bartending and bar management before opening Azura as the General Manager. His beverage philosophy centres on pushing the envelope with savoury, food-influenced cocktails, where every ingredient contributes equally to the final experience.

INGREDIENTS:

750ml Roku Gin
1 cup of bonito flakes
0.75 oz Earl Grey syrup
250 ml boiling water
250g white sugar

Garnish:
1 rich sweetness 132 melon

"Together, the Okaka Dash and Scallop Crudo share a harmony of smoke, citrus, and freshness, making the pairing feel seasonal, modern, and intentionally crafted."



Directions:

1. Infuse at room temperature for 750ml Roku (or your gin of preference) gin with 1 lightly packed cup of bonito flakes for 45-60 minutes; depending on preference of intensity, and then strain.
2. Steep 2 Earl Grey tea bags in 250ml boiling water for 4-5 minutes.
3. Remove tea bags and return water to boiling, add 250 grams white sugar, stir until dissolved and cool.
4. Add all ingredients in a cocktail shaker with ice. Shake and strain into chilled coupe.
5. Cut the rich sweetness 132 melon with a ring mold into round coin shape. Make a small cut, place it on the edge of the glass.
6. Coupe / Martini glass to serve.



BOURBON · TEA · LEMONADE

THE FAIRWAY PALMER

A clubhouse twist on a classic pairing.

Serves1

INGREDIENTS

- **2 oz** bourbon
- **4 oz** brewed black tea, chilled
- **2 oz** fresh lemonade
- **1** lemon wheel, for garnish
- **1** mint sprig, for garnish

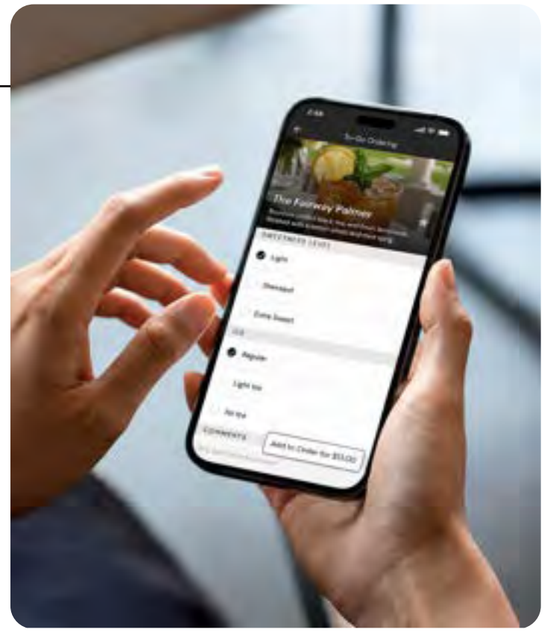
DIRECTIONS

01 Fill a rocks glass with ice.

02 Add the bourbon, tea, and lemonade. Stir gently.

03 Garnish with a lemon wheel and mint sprig.

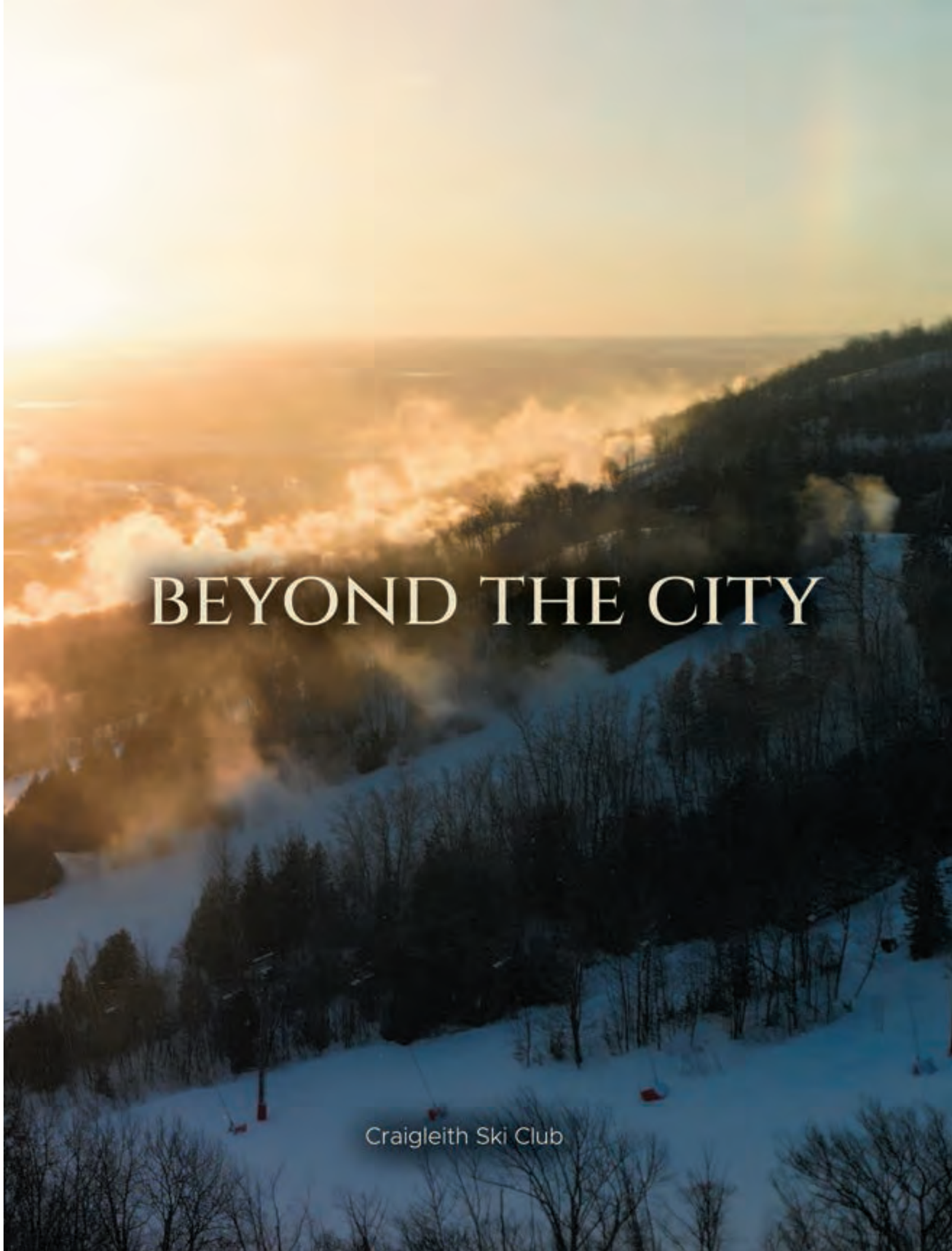
04 Serve on the veranda, naturally.





FROM THE PACESETTER KITCHEN

The best traditions don't need reinventing - just the right twist. The Fairway Palmer adds bourbon to a clubhouse classic. At Pacesetter, we believe the best technology does the same: elevating tradition without ever getting in its way.



Petite Tenderloin with Parmesan Crusted Pavé



Paolo Vasapolli | Executive Chef

Paolo Vasapolli is the Executive Chef at Beach Grove Golf & Country Club, bringing more than two decades of culinary and leadership experience from some of Windsor-Essex's most respected hospitality organizations, including Caesars Windsor, the University of Windsor, Pointe West Golf Club, and Essex Golf & Country Club. His culinary philosophy focuses on quality ingredients, local sourcing, and thoughtful preparation, creating approachable yet elevated dining experiences that bring people together and enhance the member experience at Beach Grove.

INGREDIENTS:

½ cup unsalted butter, divided, for clarifying and potato pavé
1 ½ lb maris piper potatoes, approximately 5–6 potatoes
Salt, to taste
Black pepper, to taste
1 lb beef tenderloin
1 tbsp neutral oil, such as canola or vegetable Oil
1 tbsp butter
½ cup parmesan cheese, finely grated
½ cup unsalted butter, softened
2 tsp truffle oil
1 garlic clove, minced
1 tbsp fresh parsley, finely chopped

Garnish:
Flaked sea salt
Edible flowers

DIRECTIONS:

1. Prepare the potato pavé the day before serving. Preheat the oven to 325°F. Melt the butter over low to medium heat. As the milk solids rise to the surface, skim them away until mostly clear clarified butter remains.
2. Thinly slice the potatoes, approximately 1/16-inch thick. Do not rinse the sliced potatoes, as the natural starch will help bind the layers together.
3. Line a loaf pan or small square baking dish with parchment paper, leaving enough overhang on the sides to help lift the pavé out later.
4. Arrange an even layer of potato slices in the bottom of the pan. Lightly brush with clarified butter and season with salt and pepper.
5. Continue layering the potatoes, brushing each layer with butter and seasoning lightly. Every few layers, press firmly and evenly to remove any gaps.
6. Cover the pan tightly with foil and bake for 75–90 minutes, or until a knife slides easily through the potatoes with no resistance.
7. Allow the pavé to cool slightly. Cover the surface with parchment paper and place another pan of a similar size on top. Add approximately 5–10 lb of weight to compress the potatoes. Refrigerate for at least 12 hours or overnight.
8. Prepare the truffle butter. In a small bowl, combine the softened butter, truffle oil, garlic and parsley until evenly mixed. Cover and refrigerate if preparing in advance. Bring to room temperature before serving so it is soft enough to brush onto the beef.
9. Prepare the tenderloin. Approximately 20–30 minutes before cooking, remove the beef tenderloin from the refrigerator. Trim away any excess fat and silver skin and shape the tenderloin as evenly as possible. Pat dry and season all sides with salt and black pepper.
10. Preheat the oven to 375°F. Heat a large frying pan over medium-high heat and add the neutral oil. Sear the tenderloin evenly on all sides until well browned.
11. Transfer the tenderloin to a baking sheet and roast until the centre reaches an internal temperature of 125°F for medium rare.
12. Remove the tenderloin from the oven and allow it to rest for 5–10 minutes. Carryover cooking will continue to raise the internal temperature slightly.
13. While the beef is resting, increase the oven temperature to 425°F. Remove the chilled potato pavé from the pan and cut into approximately 1- to 2-inch portions.
14. Heat a frying pan over medium-high heat with a small amount of clarified butter or neutral oil. Sear the pavé portions until golden brown on all sides.
15. Transfer the pavé to a baking sheet. Sprinkle the top of each portion with grated parmesan and bake at 425°F for 5–7 minutes, until heated through and the parmesan is golden.
16. Just before slicing, lightly brush the rested tenderloin with the softened truffle butter. Using a sharp knife, slice the beef into even portions.
17. To serve, arrange the parmesan-crusted potato pavé on each plate and place the sliced tenderloin alongside or slightly overlapping the potato.
18. Finish with a light sprinkle of flaked sea salt and a few edible flowers for an elegant presentation.

Medici Ermete 'Quercioli' Lambrusco Reggiano Secco



Corey Ladouceur | Assistant General Manager

Corey Ladouceur is Assistant General Manager and an Advanced Sommelier at Beach Grove Golf & Country Club. His extensive hospitality career includes leadership and sommelier roles at some of Ontario's respected private clubs, restaurants and resorts. With a passion for wine education, thoughtful food and wine pairings, and exceptional service, Corey brings a wealth of knowledge to Beach Grove's food and beverage program, helping create memorable dining experiences that complement the Club's culinary offerings.



PREP TIME: 45 min **COOK TIME:** 1 h 45 min **SERVES:** 6



INGREDIENTS:

5 oz Medici Ermete 'Quercioli' Lambrusco Reggiano Secco, well chilled

DIRECTIONS:

1. Chill the wine thoroughly before serving.
2. Pour 5 oz of wine into a polished white wine glass.
3. Serve immediately while well chilled.
4. Place the bottle in an ice bucket nearby to maintain the appropriate serving temperature throughout service.

Lobster Avocado & Mango Shooter



Mathew Brook | Executive Chef

Chef Mathew Brook has been with Cutten Fields since 2006. He has been cooking since he was 15 working with his parents operating a restaurant motel in Thornbury, Ontario. He relocated to Guelph, where he apprenticed and attended George Brown College in Toronto and obtained his Red Seal. While in Toronto, he worked in some of the finest kitchens in the city before returning to Guelph to take on his first Head Chef position where he completed his apprenticeship originally. After 5 years manning the stoves and countless offsite catering events, he joined the club as Executive Chef. Mathew enjoys training young culinarians and passing on his knowledge while delivering memorable culinary experiences for the members and guests of Cutten Fields and the City of Guelph at large.

INGREDIENTS:

4 oz lobster tail
1 avocado
1 ripe mango
1 red pepper
2 small limes
1 roma tomato
1 shallot
¼ English cucumber
Fresh cilantro
Honey
Sriracha or tabasco hot sauce



PREP TIME: 35 min **COOK TIME:** 5 min **SERVES:** 4

Directions:

Honey Lime Vinaigrette:

1. Mix ¼ tsp of honey with juice of half of a lime, 2 tbsp of olive oil, 1 tsp of cilantro chiffonade and a pinch of salt.

Lobster Tail:

1. Split top and remove mudline.
2. Skewer from base of tail to keep from curling.
3. Poach in salted water for 3 minutes (4oz tail).
4. Shock in ice water.
5. Cut into 4 pieces lengthwise.
6. Toss in honey lime vinaigrette.
7. Skewer each quarter.

Mango Salsa:

1. Dice 1 ripe mango.
2. Dice 1oz of red pepper.
3. Dice half a medium sized shallot.
4. Dice 1 oz of English cucumber.
5. Chiffonade 3 sprigs of cilantro.
6. Zest and juice half a lime.
7. Combine all ingredients in a stainless steel mixing bowl.

Avocado:

1. Purée one peeled and pitted avocado.
2. Zest and juice one lime.
3. Small dice of one roma tomato.
4. Combine ingredients in stainless steel bowl with 1/2 tsp of Sriracha or Tabasco hot sauce.

MIAMI VICE



Robert Brown | Food & Beverage Manager

Robert started his culinary career as most young people do by washing dishes in a small, family run restaurant. Growing up playing hockey, he would work in restaurants during the summer months and found a passion and love for all things hospitality. After working in the back of house for several years, he transitioned to the front of house serving and bartending and found a new, different love for the service industry. Years later, Robert went on to manage some well-known restaurants in the Kitchener-Waterloo area such as, The Charcoal Steak House, Sole in Waterloo, and Langdon Hall before finding his new home at Cutten Fields in Guelph Ontario. Robert's knowledge, love, and commitment to his craft is a valuable asset to the team at Cutten. In his brief but ongoing period with Cutten Fields, he has developed a strong relationship with the members and staff, exuding a passion that shines.

INGREDIENTS:

Pina Colada:
1.5 oz of white rum
½ cup of frozen pineapple chunks
4oz of Vita Coco pineapple flavoured coconut water
1 oz of pineapple juice
1 oz simple syrup
½ cup of ice

Strawberry Daiquiri:
1.5 oz white rum
2 oz strawberry juice concentrate
½ oz lime juice
1 oz simple syrup
1 cup of frozen strawberries
½ cup of ice



Directions:

1. Add all the ingredients for either the Pina Colada or Strawberry Daiquiri to a blender. Be sure to blend separately.
2. Blend until smooth.
3. Enjoy each separately or mix both together to create the Miami Vice!
4. Garnish with a fresh cubed pineapple and a half fresh strawberry.

Slope Side Coq au Vin



Steve Doucet | Executive Chef

Chef Steve has been part of the Craigleith Ski Club culinary team since 2024, bringing more than 35 years of experience in professional kitchens. Originally from Montreal, his culinary journey has taken him across Canada, including leading kitchens and hospitality operations at ski resorts in Western Canada.

His years in mountain hospitality have given Chef Steve a unique understanding of what skiers look forward to after a day on the slopes: warm, satisfying food, familiar flavors, and a welcoming place to gather with family and friends.

His approach to food and hospitality is warm, approachable, and inclusive, combining classic culinary technique with the comfort and sense of community that defines the Club experience. For Chef Steve, great food is about more than what arrives on the plate—it is about bringing people together and creating memorable moments around the table.

INGREDIENTS:

Chicken & Marinade:
1½ pounds organic boneless, skinless chicken thighs
1½ cups Niagara Baco Noir red wine
2 sprigs organic fresh thyme
1 sprig organic fresh rosemary
1 organic bay leaf
¾ teaspoon kosher salt
¼ teaspoon freshly cracked black pepper, to taste

Coq au Vin:
4 ounces organic thick-cut bacon, diced
1 tablespoon organic unsalted butter
½ large organic leek
1 medium organic carrot
1 medium organic parsnip
½ small organic yellow onion
1 head organic garlic
2 tsp organic tomato paste
1 tbs organic all-purpose flour

Roasted Garlic Potato Purée:
1 pound organic Yukon Gold potatoes, peeled and quartered
¼ cup organic heavy cream
2 tablespoons organic unsalted butter
1 tablespoon roasted garlic paste
½ teaspoon kosher salt
Freshly cracked black pepper, to taste



PREP TIME: 30 min **COOK TIME:** 1 ½ hrs **SERVES:** 12

Directions:

Roast the Garlic:
1. Preheat oven to 400°F. Trim the garlic, drizzle with olive oil, wrap in foil and roast for 35–40 minutes until soft.
2. Mash into a paste, reserving 1 tablespoon for the potatoes.
3. Reduce oven to 325°F.

Marinate & Brown:
1. Cut chicken into 1½-inch pieces and marinate with Baco Noir, thyme, rosemary, bay leaf, salt, and pepper for at least 4 hours or overnight. Drain, reserving the wine.
2. Cook bacon in a Dutch oven until crisp, then remove. Brown the chicken in the bacon fat and set aside.

Braise:
1. Add butter, leek, carrot, parsnip, and onion; cook 5–7 minutes.
2. Stir in tomato paste and flour.
3. Add reserved wine and simmer for 5 minutes. Add stock, roasted garlic and herbs; return chicken and half the bacon. Cover and braise at 325°F for 35–45 minutes. Sauté mushrooms and pearl onions separately and add for the final 10 minutes.

Potato Purée:
1. Cook potatoes in salted water until tender.
2. Drain and mash until smooth.
3. Fold in warmed cream, butter and reserved roasted garlic.
4. Season to taste.

Serve:
1. Remove herb stems and bay leaf. Reduce the sauce until rich and glossy, then finish with cold butter and adjust seasoning.
2. Spoon approximately 1½–2 ounces potato purée into each warm rocks glass. Top with 2 ounces Coq au Vin, ensuring each portion has chicken, mushroom, pearl onion and root vegetables. Spoon the reduced Baco Noir sauce generously over top.
3. Finish with crisp bacon, fresh thyme, and finely chopped parsley. Serve warm with a small spoon or cocktail fork.

Craigleith Elderflower 75



Troy Raugust | Food & Beverage Manager

Troy Raugust joined Craigleith Ski Club last summer to lead the Club's new in-house Food & Beverage program.

Originally from British Columbia, Troy brings more than 30 years of experience in the hospitality, food, beverage, and resort industries across North America. Before joining Craigleith, he spent several years leading a ski resort in BC, following an earlier career in the wine industry.

Throughout his career, Troy has been driven by a genuine passion for food, wine, and people, with extensive experience in large-scale, high-volume operations.

INGREDIENTS:

1 oz gin (clean, citrus-forward works best)
0.5 oz elderflower liqueur (St. Germain)
0.5 oz fresh lemon juice
0.25 oz simple syrup (optional, depending on sweetness preference)



Directions:

1. Shake gin, elderflower, lemon, and simple syrup with ice.
2. Strain into a chilled coupe or flute.
3. Top with sparkling wine.

Garnish:
Lemon twist or dried lemon wheel.
Optional; Edible flower or light rosemary sprig for more festive occasions.

The sweet and tart flavors pair perfectly with Chef's Slope Side Coq au Vin.

Coffee & Cocoa Beef Crostini



Justin O'Brien | Executive Chef

Justin O'Brien is the Executive Chef at Galt Country Club, bringing more than 20 years of culinary experience to his craft. Beginning his career as a dishwasher, he worked his way through professional kitchens, travelled across Canada pursuing his passion, and eventually owned and operated his own restaurant. His cooking combines approachable flavours, creativity, and refined technique, with a strong focus on memorable dining experiences and genuine hospitality.

INGREDIENTS:

Coffee Rubbed Beef:
400 g beef tenderloin
2 tbsp finely ground coffee
1 tsp cocoa powder
1 tsp smoked paprika
1 tsp brown sugar
1 tsp kosher salt
1/2 tsp cracked black pepper

Crostini:
1 baguette, sliced into 24 pieces
Olive oil

Whipped Blue Cheese:
150 g blue cheese
150 g cream cheese
2 tbsp heavy cream
freshly ground black pepper

Maple Bacon Jam:
250 g bacon, diced
1 small onion, finely diced
2 tbsp maple syrup
2 tbsp balsamic vinegar
1/4 cup brewed coffee

Garnish:
Chopped chives



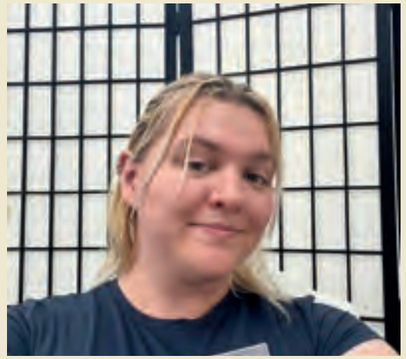
PREP TIME: 30 min **COOK TIME:** 30 min **SERVES:** 24

DIRECTIONS:

1. Combine the coffee, cocoa powder, smoked paprika, brown sugar, kosher salt, and cracked black pepper. Rub evenly over the beef tenderloin.
2. Sear the beef over high heat and roast to medium-rare, approximately 130°F/54°C internal temperature. Rest for 10 minutes, then slice thinly across the grain.
3. Brush the baguette slices lightly with olive oil and toast until crisp and golden.
4. Blend the blue cheese, cream cheese, and heavy cream until light and smooth. Season with freshly ground black pepper.
5. Cook the bacon until crisp. Add the onion and cook until caramelized. Stir in the maple syrup, balsamic vinegar, and brewed coffee. Simmer until thickened to a jam consistency, then cool.
6. Spread whipped blue cheese over each crostini. Top with sliced beef and a spoonful of maple bacon jam.
7. Finish with chopped chives and optional microgreens. Serve immediately.

The earthy coffee and cocoa crust complements the richness of the beef, while whipped blue cheese adds creaminess and maple bacon jam brings a distinctly Canadian balance of sweet and smoky.

The Personality Hire



Madilyn Chenier | Assistant Food & Beverage Manager

Madilyn Chenier is the Assistant Food and Beverage Manager at Galt Country Club, bringing over five years of bartending and hospitality experience to her role. Having completed her WSET Level 2 Spirits certification, she combines beverage knowledge with creativity and a genuine passion for service. Madilyn is known for bringing personality to her craft and enjoys creating thoughtful, customized cocktails that enhance the overall dining experience.

INGREDIENTS:

1.5 oz Hennessy
0.5 oz Crown Royal
1oz red wine
0.5 oz orange juice
0.5 oz lemon juice
0.5 oz simple syrup



DIRECTIONS:

1. Add the Crown Royal, Hennessy, orange juice, lime juice, and simple syrup into a shaker with ice.
2. Shake it up
3. Double strain into a rocks glass with a large ice cube.
4. Float 1oz of red wine on top of the drink.
5. Garnish with an orange zest.



SALMON SCOTCH QUAIL EGG



Greig King | Executive Chef

Greig King is the Executive Chef at Granite Golf Club, bringing more than three decades of culinary and hospitality experience to the role. His approach to food is rooted in quality ingredients, approachable flavours, consistency, and creating dishes that members genuinely enjoy. Greig believes club dining should balance tradition with thoughtful innovation, while always remaining welcoming and familiar. At Granite Golf, he takes particular pride in developing his culinary team and creating memorable experiences for the membership.

INGREDIENTS:

Quail Eggs:
12 quail eggs
ice water, for cooling

Salmon Mixture:
1 lb ground fresh salmon
2 tablespoons finely chopped green onion
1 tablespoon finely chopped fresh dill
1 teaspoon Dijon mustard
1 teaspoon lemon zest
1 tablespoon lemon juice
½ teaspoon kosher salt
¼ teaspoon ground black pepper
2 tablespoons panko breadcrumbs

For Breading:
½ cup all-purpose flour
2 large eggs
1 tablespoon water
1½ cups panko breadcrumbs
½ teaspoon salt



PREP TIME: 40 min **COOK TIME:** 10 min **SERVES:** 12

DIRECTIONS:

Cook the Quail Eggs:

1. Bring a small saucepan of water to a gentle boil. Carefully lower the quail eggs into the water and cook for 2 minutes 30 seconds for a slightly soft centre, or about 3 minutes if you prefer them more firmly cooked.
2. Immediately transfer the eggs to a bowl of ice water and leave them for at least 5 minutes.
3. Gently crack and peel the eggs. Quail eggs can be delicate, so take your time.

Helpful tip: Rolling the cooked egg gently on the counter to crack the shell all over makes peeling easier.

Salmon:

1. Place the ground salmon in a mixing bowl.
2. Add the green onion, dill, Dijon mustard, lemon zest, lemon juice, salt, pepper and 2 tablespoons of panko.
3. Mix gently with your hands or a spoon just until everything is combined.
4. Divide the salmon mixture into 12 equal portions.
5. Refrigerate for about 15–20 minutes. Chilled salmon is much easier to shape.

Wrap the Quail Eggs:

1. Lightly dampen your hands with cold water.
2. Flatten one portion of salmon mixture into a small patty, roughly 3 inches across.
3. Place a peeled quail egg in the centre.
4. Carefully bring the salmon mixture around the egg and gently roll it between your hands until the egg is completely enclosed.
5. Try to keep the salmon coating fairly even and approximately ¼ inch thick.
6. Repeat with the remaining eggs.
7. Place the finished balls in the refrigerator for another 15 minutes.

Scotch Eggs:

1. Set out three shallow bowls.
2. In the first bowl, place the flour. In the second bowl, whisk together the 2 eggs and 1 tablespoon water. In the third bowl, combine the panko breadcrumbs with ½ teaspoon salt.
3. Roll the salmon-covered egg lightly in flour and shake off the excess. Dip into the beaten egg. Roll thoroughly in the panko, pressing gently so the crumbs stick. For an especially crisp coating, you can dip them in egg and panko a second time.
4. Pour approximately 2 inches of oil into a heavy saucepan or small Dutch oven.
5. Heat the oil to 350°F. Working in small batches, carefully lower the Scotch eggs into the oil.
6. Fry for approximately 2 ½ – 3 ½ minutes, turning occasionally, until the outside is deep golden brown and the salmon is cooked through.
7. Transfer to a plate lined with paper towel.
8. Allow them to rest for 2–3 minutes before serving.

THE FAWN



Jasmine Angelini | Clubhouse Manager

Food and hospitality have been part of Jasmine Angelini's life for as long as she can remember. Growing up in downtown Toronto, she got her start in the kitchen helping her grandmother run a home catering business, preparing meals for newly arrived Filipino immigrants seeking a taste of home. That hands-on foundation sparked nearly 25 years in food and beverage, including two decades in leadership. Jasmine's professional career took off at the Rogers Centre (which she still calls the SkyDome), managing concessions for five seasons. After earning her Food and Beverage Management diploma at George Brown College, she spent ten years helping run one of Imago Restaurants' top earning Financial District venues. When her family expanded to four, she transitioned to private clubs. Now in her seventh season as Clubhouse Manager at Granite Golf Club, Jasmine blends big-volume expertise with genuine, community-driven hospitality.

INGREDIENTS:

1 oz dark rum
0.5 oz Kahlúa
1 oz chilled espresso
0.5 oz Silk Non-Dairy Half & Half
6 dashes Fee Foam
1 cup raw hazelnuts
1 cup water
1 cup granulated white sugar
6–8 sprigs fresh thyme
0.25 tsp pure vanilla extract (optional, enhances hazelnut depth)

Garnish: Lightly dust the foam with ground nutmeg. Float 2 fresh sprigs of thyme across the top, sprinkle finely grated roasted hazelnut over the foam, and finish with a delicate dusting of gold edible glitter.



DIRECTIONS:

Thyme & Roasted Hazelnut Syrup:

1. Roast the Nuts: Preheat your oven to 350°F. Spread the hazelnuts on a baking sheet and roast for 10–12 minutes until fragrant and the skins begin to crack. Transfer to a clean kitchen towel, fold, and rub vigorously to shed the loose skins. Coarsely chop or crush the nuts.
2. Simmer the Infusion: In a small saucepan, combine the water, sugar, and crushed roasted hazelnuts over medium heat. Stir until the sugar dissolves completely.
3. Add Thyme & Steep: Bring to a gentle simmer, then remove from heat immediately. Add the fresh thyme sprigs and press them gently into the hot liquid. Cover the pan and let it steep at room temperature for 30 to 45 minutes (taste around 30 minutes so the thyme does not overpower the nut flavor).
4. Strain & Bottle: Strain the syrup through a fine-mesh sieve (lined with cheesecloth if necessary) into a clean glass jar or bottle, pressing lightly on the solids to extract the flavor. Stir in the vanilla extract if using.
5. Storage: Keep refrigerated. Good for up to 3 weeks.

Mix Cocktail:

1. First, chill the glass. Fill a coupe glass with ice and water to chill while preparing the cocktail.
2. Add the dark rum, Kahlúa, thyme & hazelnut syrup, chilled espresso, non-dairy half & half, and fee foam into a cocktail shaker.
3. Dry Shake: (Optional, for extra froth): Shake vigorously without ice for 10 seconds to whip up the Fee Foam and non-dairy half & half.
4. Wet Shake: Add fresh ice to the shaker and shake hard for 15–20 seconds until chilled and well-aerated.
5. Strain: Dump the ice water from your coupe glass. Fine-strain the cocktail through a hawthorne strainer and conical mesh strainer into the chilled glass.

Chorizo Sopes



Pedro Zavaleta | Executive Chef

Executive Chef Pedro Zavaleta hails from Mexico and is a graduate of the Bellart Culinary School in Barcelona, Spain. He has worked as a chef in Toronto, Bermuda, France, London, Ontario, and for the last 8 years in the kitchens of the Hamilton Golf and Country Club.

INGREDIENTS:

Sopes:
2 cups Maseca “corn flour”
¼ cup all purpose flour
2 cups water

Salsa Roja:
4 roma tomatoes
¼ white onion
3 cloves of garlic
3 jalapenos

Salsa Verde:
5 tomatillos
3 garlic cloves
½ bunch cilantro
1 avocado
¼ white onion

Chorizo & Potato:
1lb of chorizo
small Yukon potato
¼ white onion
neutral oil

Garnishes (optional):
Micro cilantro
Baby sliced radishes
Crumble cotija or feta Cheese
Sour cream
Shredded cabbage



PREP TIME: 45 min **COOK TIME:** 30 min **SERVES:** 30

Directions

Sopes:

1. Mix the corn flour and all-purpose flour in a medium sized bowl with a pinch of salt, add the water and mix. The dough should feel moist but does not stick to your hands, the dough should also not be crumbly but smooth and uniformed.
2. Once the dough has reached this texture portion the dough into small balls, around 2oz or the size of two-dollar coin.
3. Once portioned set aside and warm a frying pan on medium heat, flatten each dough ball about quarter inch thick and pan fry until golden brown on each side.
4. Once the dough is fried pinch around the flatten dough to create walls, set aside and allow to cool, while cooling bring a pot of neutral oil to 350 degrees.
5. Once the temperature is reached deep fry the dough until golden brown, remove from oil and strain on a paper lined plate and allow to cool completely.

Salsa Roja:

1. Add all ingredients into a large pan and roast until all ingredients are roasted and charred, you know you have roasted the ingredients enough when the tomatoes and jalapenos are blistered (skin starts to peel apart) add the ingredients into a blender and blend until smooth, add salt to taste.
2. Once it’s to your liking set aside.

Salsa Verde:

1. Add the tomatillos, onions, garlic into a medium sized pot and cover with water just enough to cover the ingredients.
2. Boil for 10 minutes, once boiled remove the ingredients from the pot and into a blender, reserve the boiled water and set aside. add the avocado and cilantro into the blender and blend together, if the mixture is too thick add the reserved boiling liquid to loosen up the salsa to make it easier to blend. Add salt to taste and set aside.

Chorizo:

1. Peel the Yukon potato and small dice, the size of a tic tac, transfer to a small pot and bring to a boil, this will allow the potato to cook from the inside out.
2. While boiling small dice the white onion and set aside. If you have chorizo in casing remove the chorizo from its casing and sauté the chorizo in a medium sized pan, chorizo has a lot of natural fat, no extra oil is required if you find the chorizo is getting dry feel free to add some oil.
3. Once the potatoes are fork tender strain from the water and set aside. once the chorizo is cooked halfway add the onions and cook until the pork is cooked through and the onion is translucent, add the potatoes and mix well, season with salt to taste.

To Assemble:
Place the sopes onto a platter, spoon the chorizo mixture into the base of the sopes and add either the salsa roja, Salsa verde, or both on top of the chorizo mixture, garnish with any of the optional garnishes and enjoy. This dish is very personal, it can either be completely assembled by the host, or the sauces can be plated separately and added by guests garnishes as well.

La “Con” Desa



Connor Milne | Head Bartender

Connor has been at HGCC since 2019, beginning in the backshop before transferring into the clubhouse with the food and beverage team. Over the years through dedicated efforts to improve the spirits and cocktail offerings, it has lead to monthly and seasonal cocktails for our membership. Connor is known for his personal touch often creating drinks catering to individual preferences. He is widely recognized at HGCC for his commitment, attitude, and passion.

INGREDIENTS:

½ oz reposado tequila
1oz Ancho Reyes Liquor
1oz freshly squeezed lime juice
1 sugar cube
1 grapefruit slice
Tajin and salt mix
1 lime wedge



Directions:

1. Rim glass with salt and Tajin mix, then fill glass with ice to chill.
2. Place a sugar cube and grapefruit slice at the bottom of a shaker, then muddle.
3. Pour tequila, Ancho Reyes, and lime juice into the shaker.
4. Fill with ice and shake vigorously for 60 seconds.
5. Discard ice from chilled glass, and double strain cocktail into rocks glass.
6. Place 1 large ice cube in glass, and garnish with a lime wedge.

“The earthy, herbal, and citrus notes of agave cut through the richness of the chorizo, while cooling the palate from the jalapenos featured in the salsa roja, while bringing out the herbaceous qualities from the salsa verde.”

Beef & Bone Marrow Vol-au-Vent

St. Thomas Golf and Country Club



Ahmed Boukraa | Executive Chef

Chef Ahmed Boukraa is an accomplished Executive Chef with international experience across Europe, the Maldives, Seychelles, and Canada. Trained in Europe, he combines classical techniques with modern creativity. Ahmed has helped open three luxury resorts and successfully launched a vegan restaurant in the Maldives. His expertise spans menu development, culinary operations, food costing, team leadership, training, and luxury hospitality. Passionate about innovation and excellence, he creates memorable dining experiences through quality, creativity, precision, and exceptional hospitality.

INGREDIENTS:

10 vol-au-vent shells
1.5 kg beef short rib or chuck, trimmed
6 roasted bone marrow bones
750 ml red wine
1 L beef stock
6 ripe plums, pitted and quartered
150 g mirepoix
30 g tomato paste
4 garlic cloves
2 pieces thyme leaves
2 pieces bay leaf
3 g flat-leaf parsley and chives
1 tbsp unsalted butter
A pinch of flaky sea salt and cracked black pepper



PREP TIME: 30 min **COOK TIME:** 2 hr 30 min **SERVES:** 10

DIRECTIONS:

1. Season the beef and sear until deeply browned.
2. In the same pan, cook the mirepoix, garlic, tomato paste, thyme, and bay leaf until aromatic.
3. Deglaze with red wine and reduce by half.
4. Add beef stock, return the beef to the pan, cover, and braise gently until tender.
5. Add the plums during the final 20 minutes of braising so they soften without breaking down completely.
6. Strain and reduce the braising liquid until glossy.
7. Roast the bone marrow until soft, then fold it through the shredded beef with a spoonful of jus, the softened plums, and chopped herbs.
8. To serve, warm the shells until crisp. Fill each shell with the beef, bone marrow, and plum mixture. Spoon red wine jus around and over the dish.
9. Finish with chives, parsley, cracked pepper, and flaky sea salt. Serve immediately.

Black Forest Sour

St. Thomas Golf and Country Club



Chloe Fleury | Assistant Food & Beverage Manager

Chloe Fleury has over six years experience in a variety of restaurants and private clubs across Ontario. She has worked at St.
Thomas Golf & Country Club for the past year and a half, demonstrating a passion for thoughtful service and bringing people together for amazing food and creative cocktails. Chloe finds inspiration in the details that turn an ordinary experience into a memorable one. Her love of hospitality is rooted in creating welcoming spaces where people can relax, celebrate, and enjoy something delicious.

INGREDIENTS:

1.25 oz Canadian whisky
0.75 oz Crème de Cassis
0.75 oz freshly squeezed lemon juice
0.5 oz strong chilled Earl Grey tea
0.5 oz simple syrup
1 fresh egg white
3 dashes Angostura Bitters
Lemon peel for garnish
Ice



DIRECTIONS:

1. Fill a shaker cup with ice, add whisky, Crème de Cassis, lemon juice, Earl Grey tea, simple syrup and egg white.
2. Shake vigorously for 10-15 seconds until egg white has created a nice foam.
3. Strain into a chilled coupe glass.

Garnish with lemon peel twist and 3 dashes bitters across the top.
Put three dashes of bitters in a line across the top, using a toothpick connect the drops together to create a heart like shape. Using a round object such as a straw, wrap the lemon peel around to create a spiral and hang on the side of a chilled coupe glass.



Beef Tartare with Avocado & Caviar



Le Voong | Executive Chef

Chef Le has led the kitchen at The Club at North Halton since 2019, bringing a career spent almost exclusively in private golf clubs. For Le, the kitchen is a space for constant experimentation. Le views the kitchen as a place for continuous discovery. His passion lies in elevating familiar favourites, showing how a splash of acidity or a playful presentation can completely transform familiar everyday dishes into something unforgettable.

Ingredients:

10 oz (285 g) beef tenderloin
50 g tin sturgeon caviar
1 lime, cut into quarters
3 large avocados
1 small shallot, finely chopped
2 tbsp Dijon mustard
2 tbsp capers, drained and finely chopped
2 tbsp cornichons, drained and finely chopped
2 tbsp fresh parsley, chopped
1 tbsp red wine vinegar
1 lime, to taste
Salt and pepper, to taste
Plastic wrap





PREP TIME: 35 min **COOK TIME:** 0 **SERVES:** 12

Directions:

Prepare the Beef:

1. Place the beef tenderloin in the freezer for about 20 minutes. This will make it firmer and easier to cut.
2. Using a very sharp knife, slice the beef into thin strips, then cut those strips into very small cubes.
3. Keep the diced beef cold in the refrigerator while you prepare the other ingredients.

Make the Tartare Mixture:

1. In a bowl, combine the shallot, capers, cornichons, parsley, Dijon mustard, Red wine vinegar
2. Add the diced beef and gently mix everything together.
3. Cover and refrigerate until you're ready to assemble.
4. Do not season with salt and pepper until just before assembling, as the capers, cornichons and caviar are already salty.
5. Prepare the avocado.
6. Cut each avocado into quarters and remove the pit and skin.
7. Cut each quarter into 5 very thin slices.
8. Lay a sheet of plastic wrap on your work surface.
9. Squeeze a little lime juice onto the plastic wrap and spread it around. This helps prevent the avocado from browning.
10. Arrange 5 slices of avocado on the plastic wrap, slightly overlapping each other to create a small avocado "sheet."

Add the Tartare:

1. Season the beef mixture with salt and pepper to taste.
2. Place approximately 1 oz (28 g) of beef Tartare in the center of each avocado arrangement.
3. Form the avocado balls.
4. Carefully lift the corners of the plastic wrap around the avocado and Tartare.
5. Gently twist the plastic wrap together at the top, forming the avocado and Tartare into a small ball.
6. Don't twist too tightly—you want the avocado to stay intact.
7. Place the finished balls in the refrigerator while you prepare the remaining portions.

To Serve:

1. When you're ready to serve, carefully unwrap each avocado Tartare.
2. Place each one on a serving spoon or small plate.
3. Top with approximately ½ tsp of sturgeon caviar.
4. Serve immediately with a small squeeze of fresh lime, if desired.

Chef's tip: Keep the beef and finished Tartare very cold throughout the entire preparation. Since this is raw beef, use very fresh beef from a reputable source and maintain proper refrigeration.

Cucumber Mint Gimlet



Lindsey LeBlanc | Front of House Manager

Lindsey has been part of The Club at North Halton team since 2019. Her passion for food, cocktails, and hospitality is reflected in the thoughtful details she brings to every dining experience. She enjoys creating memorable moments that members and guests can enjoy together.

Ingredients:

2 oz gin
6 cucumber slices
4 mint leaves
½ oz fresh lime juice
½ oz cucumber simple syrup
Cucumber ribbon, for garnish
Mint sprig, for garnish

Cucumber Simple Syrup:
½ cup diced cucumber
½ cup granulated sugar
½ cup boiling water



Directions:

Cucumber Simple Syrup:

1. Combine sugar, cucumber, and boiling water. Stir until the sugar dissolves.
2. Blend until smooth.
3. Strain and allow to cool completely before using.

Cocktail Method:

1. Add cucumber slices and mint leaves to a cocktail shaker. Gently muddle.
2. Add gin, fresh lime juice, and cucumber simple syrup.
3. Fill the shaker approximately ¾ full with ice.
4. Shake well.
5. Double strain into a chilled coupe.

Garnish with a cucumber ribbon and fresh mint sprig.
Recommended glass is a cocktail coupe.

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This inaugural printed edition represents more than a collection of recipes. It celebrates the people behind exceptional hospitality and the professional community that brings them together.

To our participating clubs, culinary and beverage teams, industry partners, and everyone who contributed to this publication — Thank you!

Here's to exceptional hospitality, lifelong learning, and the people who make it all possible.
Learn more about CMAC and the CCM designation at thecmac.ca.





Fox Creek Golf Club

Smoked Pork Belly Bites

Fox Creek Golf Club



Shane Jonah | Head Chef

Chef Shane Jonah has spent 24 years building his career in kitchens across the Maritimes. His cooking is rooted in years of steakhouse and seafood experience, with a love for bold, approachable food. At Boulevard Restaurant at Fox Creek Golf Club, Shane has brought his longtime passion for smoking and live-fire cooking from his backyard into the restaurant kitchen.

INGREDIENTS:

Pork Belly:
1.1 kg (2½ lb) skinless pork belly
1 tbsp neutral oil
3 tbsp BBQ rub, recipe below
neutral frying oil, as needed

BBQ Rub:
1 tbsp fine sea salt
1 tbsp garlic powder
1 tbsp onion powder
1 tsp paprika
1 tsp mustard powder
1 tsp mushroom powder
1 tsp celery powder
1 tsp granulated sugar
1 tsp Worcestershire powder
1 tsp MSG
combine all ingredients thoroughly

Maple-Soy Glaze:
Makes approximately 375–450 mL
250 mL soy sauce
125 mL pure maple syrup
60 mL water
30 mL rice vinegar
25 g brown sugar
15 g fresh ginger, finely grated
8 g garlic, minced
2 g freshly ground Black pepper
2 mL sesame oil

Sriracha Mayo:
240 mL roasted garlic aioli
12 mL sriracha, or to taste pinch of salt, if needed

To Finish:
Crispy fried onions, toasted sesame seeds, thinly sliced green onions

Directions:

Maple-Soy Glaze:
1. Combine the soy sauce, maple syrup, water, rice vinegar, brown sugar, ginger, garlic, black pepper and sesame oil in a small saucepan.
2. Bring to a gentle simmer over medium heat, stirring until the sugar dissolves. Reduce the heat and simmer gently for 15–20 minutes, or until the flavours have come together and the sauce lightly coats the back of a spoon.
3. Remove from the heat and allow to cool. The glaze will thicken further as it cools.

Sriracha Mayo:
1. Stir the roasted garlic aioli and sriracha together until completely combined. Taste before adding additional salt, as the aioli may already be well seasoned.
2. For a simplified home version, a good-quality garlic aioli can be substituted for house-made roasted garlic aioli.

Pork:
1. Pat the pork belly dry.
2. Lightly coat it with the oil, then season generously and evenly with approximately 3 tablespoons of the BBQ rub, pressing the seasoning into all sides.
3. Allow the seasoned pork belly to stand for about 30 minutes while the smoker preheats.

Smoke:
1. Preheat the smoker to 225°F (107°C).
2. Place the pork belly directly onto the smoker grate. Smoke until the belly is deeply coloured, tender and reaches an internal temperature of approximately 190–195°F (88–91°C).
3. Depending on the thickness of the belly and the smoker, expect approximately 4–6 hours rather than relying strictly on time. The finished belly should be tender while still holding its shape.

Chill and Portion:
1. Remove the pork belly from the smoker and allow it to cool slightly. Refrigerate until completely chilled and firm, preferably several hours or overnight.
2. Once cold, cut into approximately 1-inch (2.5 cm) cubes.
3. Chilling is important: it allows the rendered fat and gelatin to set, making the belly easier to portion and helping the cubes stay intact when fried.

Fry:
1. Preheat frying oil to 350°F (175°C).
2. Working in batches, carefully fry the pork belly cubes for approximately 2–3 minutes, or until the exterior is deeply golden and crisp and the centre is hot.
3. Drain briefly on a rack or paper towel.

Glaze:
1. While the pork belly is still hot, transfer it to a mixing bowl. Add just enough warm maple-soy glaze to thoroughly coat the pieces without drowning them.
2. Toss until every piece is glossy and evenly glazed.

Finish:
1. Arrange the glazed pork belly bites on a serving plate.
2. Drizzle generously with the sriracha mayo, then finish with crispy fried onions, toasted sesame seeds and sliced green onions.
3. Serve immediately while the outside of the pork belly is still crisp and the centre is tender.

Strawberry Margarita

Fox Creek Golf Club



Mélani Frenette | Bar Manager

Mélani has been in the hospitality industry for 25 years. She started at the bottom as server/bartender and her passion for excellency in service brought her into different management positions before recently starting as Bar Manager at Fox Creek Golf Club. Mélani prefers simple, yet flavourful cocktails that bring in comfort and warmth.



PREP TIME: 30 min **COOK TIME:** 4-6 hrs **SERVES:** 4-6



INGREDIENTS:

1 oz tequila
1 oz simple syrup
1 oz strawberry puree
1 oz lime juice
1 oz Cointreau

Directions:

1. Rim your glass with salt.
2. In a shaker combine tequila, strawberry puree, lime juice, Cointreau, and simple syrup.
3. Add ice and shake well.
4. Strain into prepared glass.

The sweetness of the strawberries pairs well with the salt and umami of the pork bites. Both are light and refreshing for our members after a round of golf on a hot day.

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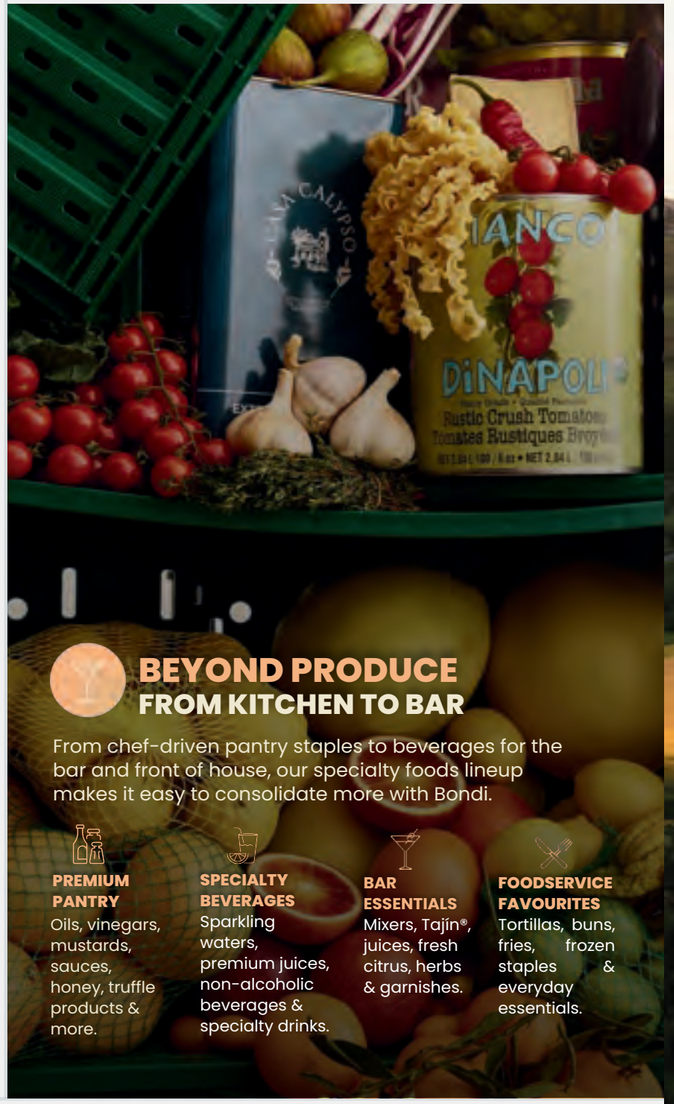
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Haskap Berry Duo: Alberta Bison Tartare & Haskap Berry Crostini



Scott Roger | Executive Chef

Scott Roger serves as the Executive Chef at Bearspaw Golf Club in Calgary, Alberta. With over two decades of high-end culinary experience spanning French fine dining, high end hotels, and elite private clubs, his culinary philosophy balances classical techniques with a deep commitment to regional, farm-to-table sourcing. Chef Roger is passionate about crafting memorable dining experiences that mirror the modern rustic polish of the Alberta foothills, connecting club members to the rich terroir of Western Canada.

INGREDIENTS:

Crostini base:
1 artisan sourdough baguette (sliced thin on a sharp bias, approximately ¼ inch)
¼ cup extra virgin olive oil
1 clove local Russian garlic (peeled and halved)

Bison Tartare:
12 oz Alberta bison tenderloin
1 organic egg yolk
1 tbsp fine minced shallot
1 tbsp Dijon mustard
1 tbsp cold-pressed canola oil
1 tbsp finely chopped fresh chives
1 pinch flaky sea salt, to taste
1 pinch fresh cracked black pepper, to taste
Micro-greens

Haskap berry Mostarda:
1 cup frozen Alberta haskap berries
¼ cup sugar
2 tbsp apple cider vinegar
1 tsp yellow mustard seeds
1 pinch Maldon salt

Garnish:
12 pieces variegated sorrel
1 pinch flaky sea salt



PREP TIME: 30 min **COOK TIME:** 15 min **SERVES:** 12

DIRECTIONS:

Crostini Base:
1. Preheat your oven to 375°F.
2. Arrange the thinly sliced sourdough baguette pieces on a baking sheet and brush evenly with extra virgin olive oil.
3. Bake for 6–8 minutes until golden brown and crisp.
4. Remove from the oven and, while still warm, gently rub the exposed, cut side of the halved garlic clove across the surface of each crostini.
5. Set aside to cool.

The Haskap Berry Mostarda:
1. Combine the frozen haskap berries, sugar, apple cider vinegar, yellow mustard seeds, and maldon salt in a small saucepan over medium heat.
2. Bring the mixture to a gentle simmer.
3. Use the back of a spoon to crush roughly half of the berries to release their juices.
4. Reduce the heat and simmer for 10–12 minutes until the liquid thickens into a glaze consistency.
5. Remove from heat and allow to cool completely before assembly.

Bison Tartare:
1. Using an incredibly sharp chef's knife, carefully hand-dice the raw bison tenderloin into a clean, tight ⅛-inch brunoise. Do not use a meat grinder.
2. In a chilled stainless steel mixing bowl, gently fold the hand-diced bison together with the egg yolk, minced shallots, Dijon mustard, cold-pressed canola oil, and fresh chives.
3. Season with flaky sea salt and fresh cracked black pepper right before assembly to maintain the meat's vibrant, bright red appearance.

Presentation:
1. Arrange the garlic-rubbed sourdough crostini on your desired service platter.
2. Using two small spoons, shape a neat quenelle of the seasoned bison Tartare and place it securely on top of each crostini.
3. Top the Tartare quenelle with a small dollop of the cooled haskap Mostarda.
4. Finish the presentation by placing a single leaf of variegated sorrel micro-green on top and adding a tiny pinch of flaky sea salt for texture.

Haskap Boulevardier



Rowan Laverty | Bartender

Having experienced Bearspaw hospitality as both a five-year member and a four-year employee, Rowan brings a unique perspective to the lounge. After three years as a porter, he transitioned behind the bar to pursue his passion for mixology. His Haskap Boulevardier infuses a classic cocktail with a bright, uniquely Canadian ingredient, bringing a distinct taste of Bearspaw to every glass.

INGREDIENTS:

1.25 oz bourbon
1.00 oz campari
1.00 oz haskap-infused sweet Vermouth





DIRECTIONS:

1. Ice Requirements: Standard ice for mixing; one large King cube for serving.
2. Preparation Instructions: Combine the bourbon, campari, and haskap-infused sweet vermouth into a mixing glass.
3. Fill the mixing glass with standard ice cubes.
4. Stir thoroughly until chilled and optimal water dilution is achieved.
5. Place one large king cube into a clean rocks glass.
6. Strain the mixture over the King cube.
7. Garnish: skewer of fresh local haskap berries.

This pairing balances the robust, gamey flavor of local bison tenderloin with the sharp, acidic punch of native Alberta haskap berries.

Nashi Beef Tartare



Joanna Astudillo | Executive Chef

Born and raised in Calgary, Alberta, Chef Joanna's culinary journey began close to home. The daughter of Chilean immigrants, she draws inspiration from her heritage and the diverse communities that have shaped her. A graduate of SAIT's Culinary Arts program and George Brown College's Culinary Management program, Joanna has built her career through kitchens and culinary leadership roles across Calgary, Toronto, and Vancouver. After returning home to Calgary in 2022, Joanna found her place as Executive Chef at the Calgary Petroleum Club. Since then, she has been dedicated to the Club, leading its culinary team with creativity, passion, respect, and a commitment to creating memorable experiences for its members and guests.

INGREDIENTS:

7 oz (200 g) beef fillet (tenderloin: tips work well)
½ tsp finely diced shallot (or 1 tsp finely sliced green onion)
½ Nashi (Asian) pear, finely diced
½ tsp black sesame seeds (optional)

Dressing:
3 tsp gochujang (Korean fermented chilli paste)
[1]1½ tsp soy sauce
½ tsp rice wine vinegar or fresh lime juice
4 tsp toasted sesame Oil
[2]1½ tsp honey
2 garlic cloves, finely grated
1 thumb-sized piece fresh ginger, peeled and finely grated



PREP TIME: 1 hrs 25 min **COOK TIME:** 0 **SERVES:** 25

Directions:

1. Place the beef in the freezer for about 1 hour until firm but not frozen solid. This makes it much easier to dice neatly.
2. Using a sharp knife, finely dice the beef into even, small cubes. Transfer to a chilled mixing bowl.
3. In a separate bowl, whisk together the gochujang, soy sauce, rice wine vinegar (or lime juice), sesame oil, honey, garlic, and ginger until smooth and well combined.
4. Pour the dressing over the diced beef and gently fold until every piece is evenly coated.
5. Finely dice the Nashi pear to approximately the same size as the beef and gently fold it through the Tartare. Add the shallot (or green onion) and mix just until incorporated.
6. Divide between two chilled plates, or spoon into porcelain tasting spoons for canapé service. Finish with a scattering of black sesame seeds.

Chef's Tip:
For the best texture, use the freshest, highest-quality beef you can source and always chop it by hand rather than using a food processor. Dice the pear just before serving to preserve its crisp texture and bright flavour.

Crisp Asian pear brings freshness and subtle sweetness, echoing the clean, vibrant character found in tataki, while the accompanying seasonings draw on familiar Japanese influences. It's an ode to the experiences that shaped our Chef's palate, reimagined through the classic lens of beef Tartare.

The Yuzu Whisky Sour



Matt Doherty | Bar Manager

With more than 20 years of bartending experience in Calgary, Matt Doherty has built a reputation for exceptional hospitality, beverage expertise, and creative cocktail craftsmanship. As Bar Manager at the Calgary Petroleum Club, he has shared his passion for the industry by teaching numerous mixology masterclasses, helping aspiring and experienced professionals refine their skills and deepen their knowledge of cocktail culture, techniques, and service excellence.

INGREDIENTS:

1.5 oz Japanese whisky
0.5 oz vanilla liqueur
0.75 oz yuzu juice
0.25 oz fresh lemon juice
0.25 oz simple syrup
1 egg white



Directions:

1. Add all ingredients to shaker tin.
2. Shake vigorously without ice, for 90 seconds.
3. Add ice into shaker tin and shake for another 60 seconds.
4. Garnish with fresh lemon zest.

Best presented in a coupe.



Seared Scallops with Cauliflower, Pickled Grapes, and Apple Curry Oil



Don Rivers | Executive Chef

Chef Don is now celebrating his 19th year with Country Hills Golf Club as the Executive Chef. Chef Don believes that good food after a great game on the course is the perfect finish to a day at Country Hills. His passion for high standards in the kitchen, regularly customizing creative new menu offerings that promote fresh and locally sourced, sustainable ingredients, is how he strives to keep the memberships appetite hungry in their dining experience.

INGREDIENTS:

Apple Curry Oil:
1 tbsp canola oil
¼ yellow onion (small dice)
½ granny smith apple (peeled, cored, small dice)
1 tbsp curry powder
½ tsp turmeric powder
½ tsp kosher salt
¾ cup canola oil
1 tbsp lime juice

Pickled Grapes:
10 grapes (cut in half lengthwise)
3 tbsp apple cider vinegar
1 tbsp water
3 tbsp white sugar
½ cinnamon stick
½ vanilla bean
1/8 tsp black peppercorns
1/8 tsp yellow mustard seeds

3 tbsp white sugar
½ cinnamon stick
½ vanilla bean
1/8 tsp black peppercorns
1/8 tsp yellow mustard seeds

Cauliflower Puree:
1/8 cup butter
½ head cauliflower (cut into small florets)
¼ tsp kosher salt
1 cup whole milk
¼ cup whipping cream
1 tsp lemon juice

Scallops:
12 scallops (abductor muscle removed)
Pinch sea salt
2 tbsp canola oil
1 tbsp apple curry oil



PREP TIME: 30 min **COOK TIME:** 15 min **SERVES:** 4

DIRECTIONS:

Apple Curry Oil:
1. Heat canola oil in pan over medium high heat, add onion and apple, sweat until soft (3-5 minutes).
2. Turn heat down to medium and add spices to pan and cook for 3 minutes.
3. Stir in canola oil and heat oil until hot. Remove from heat and cool.
4. When the mixture is cold, transfer to blender and puree until smooth. Strain through cheese cloth lined strainer overnight in the fridge.
5. Next day stir in lime juice. Keep refrigerated until needed.

Pickled Grapes:
1. Place spices and grapes in a container.
2. In a small saucepan, combine vinegar, water, and sugar. Place over high heat and bring to a boil.
3. Pour hot vinegar mixture over grapes, let cool. Cover and refrigerate 24 hours.

Cauliflower Puree:
1. In medium saucepan, melt butter over medium heat and gently sweat the cauliflower for 5 minutes (do not brown).
2. Add the sea salt, milk, and whipping cream and bring to a boil and then lower heat and simmer for 10 - 15 minutes until cauliflower is tender.
3. Transfer cauliflower to a blender and some of the cooking liquid and puree until smooth, adding more cooking liquid as necessary.
4. Stir in lemon juice to cauliflower puree, transfer back to saucepan and keep warm until needed.

Scallops:
1. 30 minutes before you cook the scallops place between paper towels to dry in the fridge.
2. Remove scallops from fridge and remove paper towel, season with sea salt.
3. Heat canola oil in heavy based frying pan over medium high heat until hot.
4. Add the scallop's flat side down and sear for 90 seconds until golden brown, then turn the scallops over and cook for another 60 seconds, then remove from heat. Pour apple curry oil into pan and baste the scallops with it.
5. Transfer scallops to a warm plate or tray and keep warm until needed

To Serve:
1. Spread cauliflower puree on plate.
2. Arrange scallops and grapes on plate.
3. Drizzle pan juices over scallops.
4. Garnish with baby salad leaves and apple curry oil.

The Soho Fleur



Amy Buchan | Assistant Food and Beverage Manager

Amy Buchan has been part of the Country Hills Golf Club team for four years. With experience working in a variety of restaurants, she has developed a passion for crafting creative cocktails and exploring unique flavour pairings. We wanted to create a drink that pairs both with our array of dishes, as well as the warm patio after a round of golf. The Soho Fleur highlights the bright, refreshing flavour of lychee, complemented by a sweet and delicate bubble. The cocktail features locally made Confluence Distilling Amethyst Gin, adding a distinctive botanical character that balances the drink's delicate sweetness. Light, refreshing, and beautifully layered, the Soho Fleur pairs wonderfully with light appetizers, fresh seafood, and dishes with a touch of spice.

INGREDIENTS:

0.5oz Soho Lychee Liqueur
0.5oz Confluence Amethyst Gin
3oz prosecco
0.75oz lemon juice
0.5oz simple syrup
2 lemons
Mint bouquet
Soda



DIRECTIONS:

1. Drink to be built in a wine glass.
2. Pour in the Soho, St Germain, and lemon juice.
3. Pour in the prosecco.
4. Fill the wine glass with ice.
5. Top with soda.
6. Garnish with 2 lemon wheels and a mint bouquet.

The lychee liqueur echoes the natural sweetness of the scallop and connects with the fruit-forward character of the pickled grapes, while the lemon juice provides the acidity needed to balance both the richness of the scallop and the tartness of the dish.

Apple Tatin



Estefania Tremolada | Pastry Chef

Pastry Chef Estefania Tremolada brings creativity, precision, and a passion for the art of pastry to Manitoba Club in Winnipeg. With a focus on refined presentation and exceptional flavour, she crafts elegant desserts and pastries that complement the Club's distinguished culinary program. Her work blends classic techniques with modern inspiration, creating memorable finishes for everything from intimate dining experiences to large-scale celebrations. At Manitoba Club, Estefania's attention to detail and dedication to quality help make every dessert a fitting finale to an exceptional meal.

INGREDIENTS:

Pâte Sucrée:
250g Unsalted butter
150g Icing sugar
50g Almond Flour
100g Eggs
450g Flour
4g Salt
5g Vanilla Paste

Salted Caramel:
100 g Granulated sugar
30 g Glucose
100 g Heavy cream
30 g Butter
5 g Salt
5 g Vanilla paste

Vanilla Namelaka:
100 g Milk
160 g White chocolate
200 g Heavy Cream
5 g Vanilla paste
5 g Gelatine
20 g Cold water

Apple Tatin:
9 apples
75 g Butter
75 g Honey
75 g Glucose
225 g Sugar
135 g cream
12 g Gelatine
Vanilla
Fleur de sel

Directions:

Pâte Sucrée:

1. Cream the butter with icing sugar and almond flour. Mix until smooth.
2. Add the eggs, mixing well after each addition. Add vanilla paste.
3. Sift the flour and salt and add to the butter and mix.
4. Roll out the dough between two sheets of baking paper and freeze for at least 3 hours.
5. Cut the dough to the height and size of the previously buttered microperforated rings.
6. Place the molds in the freezer again for 30 minutes and bake for 15 minutes at 320°F.

Salted Caramel:

1. Heat the cream and the vanilla without bringing it to a boil.
2. In another pot, mix the sugar and glucose and heat it until you get an amber caramel color.
3. Gradually add the hot cream and mix with a whisk.
4. Continue cooking the caramel until it reaches 226°F.
5. Remove it from the heat and add the butter and salt.
6. Blend until it's completely smooth and shiny.
7. Let it cool down and store it in the fridge.

Vanilla Namelaka:

1. Bloom the gelatine, mix cold water and gelatine and let it hydrate.
2. Heat the milk with vanilla paste. Bring to a simmer, remove from the heat and infuse for 15 minutes.
3. Reheat the infused milk and add the bloom gelatine and pour over the melted chocolate and mix with an inmersion blender.
4. Add cream and blend. Cover directly with plastic wrap and refrigerate for at least 12 hours.

Apple Tatin:

1. Cut the apples into uniform quarters.
2. Cook the sugar, honey and glucose until amber and add the butter and whisk.
3. Add vanilla and salt.
4. Add the apples and the bloomed gelatine with cream.
5. Place the tatin in moulds and put it in the freezer overnight.

Assembly:

1. Bake the moulds with the pâte sucrée.
2. Place a thin layer of salted caramel at the bottom.
3. Whip the namelaka and place it on top of the salted caramel. Fill up to the rim of the mold.
4. Take the apple tatin out of the mould and cover it with a neutral glaze, then place it on top of the namelaka.
5. Decorate with an apple tuile.

Pomme d'Or



Alexandra Allardyce | Member Dining Manager/Sommelier

Alexandra Allardyce is the award-winning Sommelier at Manitoba Club in Winnipeg, recognized for her exceptional knowledge, hospitality, and passion for wine. In 2021, she was crowned Best Sommelier of Manitoba, earning the province's top honour and representing Manitoba at the Best Sommelier of Canada championship. She has also received the California Wines CAPSTONE Canada Scholarship, an accredited WSET Educator, and represents Manitoba in the Master Port of Canada competition in Portugal. Alexandra's approachable expertise and thoughtful pairings elevate every wine experience at Manitoba Club.



PREP TIME: 12 h (or overnight) **COOK TIME:** 3h **SERVES:** 20 (8cm)



INGREDIENTS:

2 oz brown-butter-washed Boulard Calvados*
¼ oz bénédictine
¼ oz honey Syrup
2 dashes Old Forrester Smoked Cinnamon Bitters

Directions:

1. Let sit (stir every hour) for 4 hours at room temperature, then freeze.
2. The next day, puncture the top and strain fat over coffee filter, back into original bottle.
3. Stir all ingredients in a mixing glass with ice. Strain into a double rocks glass over a king cube. Garnish with a dehydrated apple slice.

***Brown-Butter-Washed Boulard Calvados:**

1. Melt 200 mL of butter until the butter is browned. Then pour into 500 mL of Calvados in a container.

Moroccan Octopus Salad



Hysang Kim | Sous Chef

Hysang has been a valued member of the Priddis Greens culinary team for four seasons as Sous Chef, contributing extensive culinary knowledge and expertise, particularly in Asian fusion cuisine. He originally created this dish for a member event, where it received enthusiastic praise and exemplified the exceptional dining experience for which our Club is known. Hysang's culinary philosophy centres on creating simple yet flavourful dishes that thoughtfully balance tradition with contemporary influences, and this dish is an excellent reflection of that approach.

INGREDIENTS:

Protein:
4 each cooked octopus tentacles
30 ml extra virgin olive oil
15 ml garlic confit oil
1 tsp smoked paprika
1 each lemon zest
Maldon sea salt
Black pepper
1 L squid ink gnocchi (frozen or homemade)

Marinade:
150 ml extra virgin olive Oil
4 each garlic cloves
4 each thyme sprigs
1 each rosemary sprig
1/2 each lemon zest
Maldon sea salt
Olive tapenade
250 g Kalamata olives (pitted)
100 g Carignola olives (pitted)
300 g capers (drained)
4 each anchovy fillets
5 each roasted garlic cloves
1 cup Italian parsley
1/2 each lemon zest
80 ml extra virgin olive Oil

Saffron Aioli:
2 each egg yolks
10 g Dijon mustard
5 each roasted garlic cloves
200 ml canola oil
40 ml extra virgin olive Oil
2 pinches saffron threads
Maldon sea salt

Priddis Greens Golf & Country Club



PREP TIME: 2h **COOK TIME:** 0 **SERVES:** 4

Directions:

1. Char-grill the octopus and set aside.
2. Blanch the gnocchi.
3. Add all tapenade ingredients to a Robot Coupe and blend until a smooth olive tapenade paste forms.
4. Bloom the saffron threads in warm water.
5. Add all aioli ingredients to a Robot Coupe, except for the oils and saffron.
6. Slowly add the oils while blending, followed by the saffron, until a smooth and creamy aioli forms.
7. Mix the cooked octopus and gnocchi in the marinade. Serve topped with cherry tomatoes on a medium platter, as pictured.
8. Sprinkle with Maldon Sea Salt

Polar Espress Martini



Daniel Ryan | Restaurant Manager

Daniel is one of the newest and most valued members of our team, serving as Restaurant Manager of The Grandview Dining Room.

Originally from Australia, he has been a prominent presence in Calgary's fine-dining community for 11 years. Daniel is recognized not only for his ability to build and develop exceptional teams but also for his expertise as an accomplished mixologist and a WSET Level 3 graduate. He recommends pairing this chilled espresso martini with the cold-smoked octopus dish, noting how beautifully the flavours complement one another. His philosophy is simple: behind every exceptional dish is an equally exceptional beverage pairing.

INGREDIENTS:

15 ml vanilla-infused vodka (of choice)
15 ml Galliano
30 ml Irish cream (of choice)
1 each espresso shot
15 ml simple syrup
Frothed Milk

Priddis Greens Golf & Country Club



Directions:

1. Brew a shot of espresso and pour over ice into a shaker.
2. Add all liquor ingredients.
3. Shake vigorously for 10–15 seconds.
4. Strain into a martini glass.
5. Add a dollop of frothed milk to the upper-left corner of the drink.
6. Top the frothed milk with three espresso beans for the final presentation.

Garnish:
1. Frothed milk dollop
2. Espresso beans (x3)

The Polar Espresso Martini compliments the Grilled Morroccan Octopus by creating a bold and unconventional flavour through an "opposites attract" dynamic.

Dungeness Crab, Black Sesame, Yuzu, and Avocado



Allen Ashley | Executive Chef

Allen Ashley is the Executive Chef at Royal Glenora Club in Edmonton, where he leads the culinary team. With a passion for thoughtful ingredients, refined techniques, and memorable dining experiences, Allen brings creativity and precision to every dish. His approach balances classic culinary foundations with modern presentation, seasonal influences, and a strong sense of place. Inspired by the bounty of the ocean, he often draws on fresh seafood to shape seasonal menus, highlighting pristine ingredients, coastal flavors, and sustainable sourcing. He continues to inspire his teams through mentorship, collaboration, and a commitment to culinary excellence.

INGREDIENTS:

Black Sesame Panna Cotta:
3 tbsp black sesame paste
¼ cup rice milk
¼ cup + 2 tbsp 35% cream
1 tbsp yuzu juice
½ tbsp lemon juice
1 sheet of gelatin

Yuzu Gel:
250 g yuzu juice
50 g water
40 g sugar
3 g agar-agar
1 g salt

¼ cup camelina oil, or any nice finishing oil such as extra virgin olive oil
1 tbsp lime juice
½ tsp chives, chiffonade
Salt and pepper
¼ avocado, ½ inch X ¼ inch rectangles
1 red pepper, julienne, placed into ice water
2 tbsp tobiko
4 sprigs cilantro
Maldon Salt

To Finish:
2 clusters of Dungeness crab, cooked, meat removed from shell, picked and cleaned.

Chef's note: Substitute the crab with salmon or tuna sashimi to create a shellfish free dish or omit the cream and use more rice milk to be dairy free.



PREP TIME: 1 hr **COOK TIME:** 30 min **SERVES:** 12

Directions:

Black Sesame Panna Cotta:

1. Line a sheet tray with plastic wrap. Arrange 12 Asian soup spoons evenly across the tray, ensuring they sit level.
2. Toast the black sesame seeds in a dry pan over medium heat until warm and fragrant. Transfer the toasted seeds to a food processor and blend until they begin to form a paste. Add the rice milk and continue blending until smooth.
3. Bloom the gelatin by placing it in a small bowl of ice-cold water. Allow it to soak until completely softened and pliable.
4. In a small saucepan, bring the cream to a gentle boil. Remove the gelatin from the water and squeeze out any excess moisture. Add the gelatin to the hot cream and whisk until completely dissolved. Remove from the heat and allow the mixture to cool slightly.
5. In a bowl, combine the black sesame and rice milk mixture with the yuzu juice and lemon juice. Whisk to combine, then gradually incorporate the warm cream and gelatin mixture.
6. Carefully pour approximately ⅛ inch of the panna cotta mixture into each prepared soup spoon. Transfer the tray to the refrigerator and chill until the panna cotta is fully set.

Yuzu Gel:

1. Combine the yuzu juice, water, sugar, agar-agar, and salt in a small saucepan. Whisk thoroughly to disperse the agar.
2. Bring the mixture to a full boil over medium-high heat, whisking constantly. Boil for 30–60 seconds to fully activate the agar.
3. Remove from the heat and pour into a shallow container. Allow it to cool at room temperature until completely set.
4. Once set, transfer the gel to a blender and blend until completely smooth and glossy.
5. Pass through a fine-mesh sieve and transfer to a squeeze bottle or piping bag.
6. Refrigerate until ready to use. If the gel becomes too firm, blend briefly with a small amount of additional yuzu juice until the desired consistency is reached.
7. When ready to serve, mix 2 Tbsp of yuzu gel, chives, salt, pepper and camelina oil until combined. Gently toss with the crab pieces.
8. Place 2 pieces of crab onto the spoon.
9. Garnish with the red pepper curl, tobiko, avocado, and cilantro leaves.
10. Serve and enjoy!

WHITE BLOSSOM



Denys Olsufiev | Bar Supervisor

Denys Olsufiev recently joined Glenora Club as Bar Supervisor, bringing 20 years of hospitality experience across Europe, Ukraine, and Canada. His cocktail philosophy is rooted in balance, quality ingredients, and thoughtful flavours—creating approachable drinks that are enjoyable, memorable, and made with the guest in mind.

INGREDIENTS:

3 oz / 90 ml Royal Glenora Legacy Sauvignon Blanc
1 oz / 30 ml St-Germain Elderflower Liqueur
1 oz / 30 ml soda water
Cucumber ribbon, for garnish





Directions:

1. Add Sauvignon Blanc and St-Germain to an ice-filled wine glass.
2. Top with soda water.
3. Stir gently to combine.
4. Garnish with a fresh cucumber ribbon.

Paired with a chilled crab and yuzu appetizer, White Blossom complements the dish through the bright acidity of Sauvignon Blanc and the citrus character of yuzu. Elderflower adds a subtle floral contrast, while cucumber provides a fresh, clean finish.

Mini Beef Wellington



Ryan Chmilar | Executive Chef

Ryan Chmilar is the Executive Chef at The Derrick Golf & Winter Club in Edmonton, Alberta, where he has led the culinary program since 2019. A graduate of NAIT's Culinary Arts program, Ryan brings more than 25 years of hospitality experience to the club. His cooking is rooted in approachable flavours, thoughtful technique and a love of bringing people together around great food—whether for everyday club dining, special celebrations, or memorable member events.

INGREDIENTS:

Crêpes:
1 egg
½ cup milk
6 tbsp all-purpose flour
½ tsp salt
1 tsp sugar
¹½ tbsp oil

Mushroom Duxelle:
1 medium white onion
4 cloves garlic
1 sprig thyme
1 sprig rosemary
12 oz fresh mushrooms
¼ cup white wine
Salt and pepper, to taste

Beef Wellington:
1 beef tenderloin (1.25lbs)
3 tbsp Dijon mustard
9 slices prosciutto
1 kg puff pastry (450g)
1 egg, beaten
1 sprig rosemary, finely chopped
2 tbsp cracked black Pepper
Salt, as needed



PREP TIME: 45 min **COOK TIME:** 15-20 min **SERVES:** 24-30

DIRECTIONS:

Crêpes:

1. Whisk all ingredients together until smooth.
2. In a lightly heated non-stick pan, cook thin crêpes until just set and lightly coloured on each side.
3. Set aside to cool.

Mushroom Duxelle:

1. Finely chop the onion, garlic and mushrooms.
2. Sauté the onion and garlic in a small amount of oil until softened. Add the mushrooms and herbs, season with salt and pepper, and cook until the mushrooms have released most of the moisture.
3. Add the white wine and continue cooking until the mixture is nearly dry.
4. Remove the herb sprigs and refrigerate the duxelles until completely cool.

Beef Wellington:

1. Cut the beef tenderloin lengthwise into even strips approximately 1-1 ½ inches thick. Season with salt and cracked black pepper.
2. Heat a frying pan over high heat with a little oil and quickly sear the beef on all sides. Brush with Dijon mustard and allow to cool completely.
3. Lay overlapping slices of prosciutto on a sheet of plastic wrap. Top with crêpe and spread with a thin layer of mushroom duxelles.
4. Place the beef along one edge and use the plastic wrap to roll everything into a tight cylinder. Refrigerate for 20–30 minutes.

The Great Old Fashion



Trevor Gregory | Food & Beverage Manager

Trevor Gregory has 20 years of experience in various senior roles in golf clubs and private clubs in the Edmonton area. As a former chef, his approach to cocktail creation is much like his approach to cuisine: well-thought-out quality ingredients combined with simplicity, approachability, and a hint of creativity can yield some very enjoyable cocktails for the club membership.

INGREDIENTS:

Red Wine Simple Syrup:
1 fl oz red wine (cabernet sauvignon)
2 tbsp sugar

Cocktail:
1-3/4 fl oz Wayne Gretzky Red Cask Whisky
1/4 fl oz galliano
1/4 fl oz red wine simple syrup
2 large dashes angostura bitters
orange peel
2 each dehydrated orange wheel
1 each luxardo cherry
1 each king Ice cube

Supplies:
Oak board or oak chips
Bar torch



DIRECTIONS:

Red Wine Simple Syrup:

1. Combine the red wine and sugar and then stir over medium heat until the sugar completely dissolves. Do not allow it to boil, and be sure to remove it from heat and cool before use.

Cocktail:

1. Smoke a rocks glass with an oak smoking board or oak wood chips for 30 seconds.
2. In a mixing glass, combine the Wayne Gretzky Red Cask Whisky, galliano, red wine simple syrup, and bitters. Stir with ice for 30 seconds, or about 40-50 smooth revolutions.
3. Place a large cocktail ice cube into your smoked rocks glass, then strain the Old Fashioned into the glass.
4. Squeeze the orange peel oils over the drink surface to release, then run the peel along the glass rim.
5. Garnish with a luxardo cherry on a pick and stand a dehydrated orange wheel between the glass edge and the ice cube.

The Great One's whiskey with its warm spice and oak complement the beef and mushroom duxelles, while red wine echoes the sauce and orange adds brightness against the buttery pastry. A subtle touch of smoke brings the pairing together with a festive, fireside finish.

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Wagyu Beef Yukhoe on Squid Ink Tapioca Chip



Kay Noh | Executive Chef

Kay brings passion and professionalism to his role as Executive Chef at Beach Grove Golf Club. With a background in fine dining, notably time spent as the Executive Chef at the Fairmont Hotel Vancouver, he strives to elevate the culinary program for our members. As a member of Culinary Team Canada, he has the freedom to hone his creativity, which he showcases daily to the club. Kay loves to care for people and expresses this through his cooking.



PREP TIME: 1 h 15 min **COOK TIME:** 90 min **SERVES:** 15

INGREDIENTS:

3.50 oz tapioca pearls
0.25 oz squid ink
135 oz canola oil
10 oz fresh wagyu tenderloin, well trimmed
1.50 oz asian pear, peeled and thinly diced
0.50 oz soy sauce
0.50 oz sugar
0.50 oz toasted sesame seed oil
0.25 oz garlic, finely grated
0.25 oz green onion, finely sliced
0.25 oz toasted sesame seeds, lightly crushed
1.50 oz gochujang
a pinch of agar powder
2.00 oz pasteurized egg yolks
Water, salt, pepper, to taste

Directions:

Squid Ink Tapioca Chips:

1. Simmer the tapioca pearls until completely translucent, approximately 25–30 minutes.
2. Drain well, then blend with the squid ink and salt until smooth.
3. While the tapioca mixture is still slightly warm, spread it evenly in a thin layer (approximately 1/16–1/12 inch) over silicone mats.
4. Dehydrate at 140°F for 24–48 hours, or until completely dry and brittle.
5. Break the dried tapioca into 15 attractive shards.
6. Fry at 374°F for a few seconds, until fully puffed.
7. Drain on paper towel and season lightly with salt. Allow to cool completely.

Yukhoe:

1. Chill the beef in the freezer for 30–45 minutes, until firm but not frozen.
2. Cut the beef across the grain into strips approximately ⅛ inch thick and 1 ½ – 2 inches long. Keep refrigerated.
3. Combine the soy sauce, sugar, sesame oil, garlic, green onion, sesame seeds, salt and black pepper.
4. Immediately before serving, gently toss the cold beef with the seasoning.
5. Carefully fold the diced Asian pear into the seasoned beef.
6. Gochujang Gel:
7. Combine all the ingredients in a small saucepan.
8. Bring to a full boil, whisking continuously, and cook for 1 minute.
9. Pour into a shallow container and refrigerate until completely set.
10. Blend until smooth, pass through a fine sieve, and transfer to a piping bottle.

Egg-Yolk Gel:

1. Combine the egg yolks, water, oil and salt in a heatproof bowl.
2. Place over a gently simmering water bath and cook, stirring continuously, until the mixture reaches 162°F and thickens.
3. Blend until smooth and pass through a fine sieve.
4. Refrigerate in a piping bag until required.
5. Garnishes:
6. Cut the pear slices into stars using a small cookie cutter.
7. Briefly place the pear stars in lightly acidulated water to prevent browning.
8. Drain and pat completely dry before plating.

Assembly:

1. Place approximately 0.7 oz (20 g) of yukhoe onto each squid ink tapioca chip.
2. Pipe small dots of gochujang gel and egg-yolk gel around or on top of the yukhoe.
3. Garnish with one star-shaped pear, and, if desired, chopped and toasted pine nuts Korean chilli threads or micro shiso.
4. Assemble immediately before service to prevent the tapioca chips from softening.

Seoul Sour



Emily Grayson | Food & Beverage Manager

Emily joins the Beach Grove team after spending a decade managing at Hy's Steakhouse. She was born and raised in the area and feels a deep connection to the community she serves. She believes that putting energy and creativity into hosting is of the utmost importance, whether it be hosting members at the club or friends at home.

INGREDIENTS:

2.00 oz Three Societies 'Ki One' Korean Whiskey
1.00 oz yuzu juice
0.50 oz grapefruit simple syrup
1.00 oz egg white
2.00 oz Korean plum wine



Directions:

1. Make your grapefruit simple syrup. Juice one grapefruit, measure out how much juice it yields, and mix that with an equal portion of white sugar.
2. Heat the juice and sugar until integrated, remove from the heat and chill the syrup.
3. Dry shake (shake without ice) all ingredients, except the plum wine, then wet shake (shake with ice).
4. Strain into a chilled coupe.
5. Gently top with the plum wine, using the back of a spoon to pour it into the glass, trying to ensure the layers stay distinct.
6. Garnish with plum wine on top.

A chilled coupe will work best for the glassware.

This cocktail is bright and fresh, with lovely citrus notes that will cut through the richness of the wagyu. The egg white also gives it enough body to stand up to this hearty appetizer.

Mini Beef Wellington Bites



Allen Hsu | Executive Chef

Since joining Quilchena in 2023, Chef Allen has brought a wealth of experience and creativity to the Club's kitchen. With a background working in a variety of exceptional restaurants throughout Vancouver, he brings a refined approach to the dishes he creates. Chef Allen is always finding new and delicious ways to give Members something exciting to try. His organization, attention to detail, and dedication to creating great food have made him an important part of the Quilchena team.

INGREDIENTS:

5 oz beef tenderloin strip (trimmed)
4 slices prosciutto
6 oz mushroom duxelles (cooked until very dry)
1 tsp white truffle oil
1 g fresh rosemary, finely chopped
1 g fresh thyme leaves, finely chopped
salt and freshly cracked black Pepper, to taste
1 sheet puff pastry, cut into 5 × 4.5-inch rectangles (or sized to Fully wrap the beef)
1 egg, beaten (egg wash)
Flaky sea salt



PREP TIME: 35-45 min **COOK TIME:** 15-25 min **SERVES:** 8

DIRECTIONS:

1. Marinate the beef tenderloin with finely chopped thyme, rosemary, and oil.
2. Heat a frying pan over high heat. Season the tenderloin and quickly sear on all sides. Remove from heat and allow to cool completely.
3. Heat a small amount of oil over high heat and sauté the mushrooms.
4. Reduce heat and continue cooking until the mushrooms are thoroughly dehydrated.
5. Purée the mushrooms and allow to cool. Once cooled, mix in the truffle oil.
6. Double-fold plastic wrap and spread the mushroom duxelles evenly over the centre. Place the marinated beef in the middle and tightly roll to form a compact cylinder. Chill until firm.
7. Place the beef mixture onto egg-washed puff pastry and roll to enclose, sealing with a single fold.
8. Brush the pastry with egg wash and lightly score the surface with a knife to create a decorative pattern. Lightly season the top.
9. Place seam-side down on a lined baking tray, brush with egg wash, and chill for 20–30 minutes.
10. Bake at 400°F (205°C) for 15–20 minutes, or until golden brown.

Rest for 5 minutes before slicing and serving warm.

Purple 75



Barry Stewart | Head Bartender

Since joining Quilchena in 2021, Barry has become a familiar, friendly face behind the bar. Bringing years of experience and interesting stories from around the world, Barry adds unique character to the Club and always has a story to share. He is known for exceptional service and genuine hospitality, making Members and guests feel welcome at each visit. Whether he's behind the bar, sharing a laugh, or simply catching up, Barry is an important part of the Quilchena experience.

INGREDIENTS:

1.5 oz Empress Gin
.5 oz lemon juice
.5 oz simple syrup
Rosemary sprig
Ice
2.5 oz sparkling wine





DIRECTIONS:

1. Chill Champagne flute in the freezer until thoroughly chilled.
2. Add the Empress Gin, lemon juice, simple syrup, and ice to a cocktail shaker. Shake well.
3. Single strain into a chilled flute.
4. Top with 2.5 oz of sparkling wine.
5. Garnish with a half lemon wheel and a sprig of rosemary. Serve immediately.

The fresh lemon and sparkling wine help cleanse the palate between bites, while the herbal notes of the gin and rosemary complement the savoury flavours of the dish.

Hearts of Palm Ceviche



Pedram Nejad | Executive Sous Chef

Pedram joined The Vancouver Club in 2017, bringing over a decade of international culinary experience. His dedication to culinary craftsmanship, mentorship of young cooks, and commitment to memorable member dining experiences earned him the position of Executive Sous Chef. Pedram enjoys exploring diverse world cuisines, frequently incorporating authentic international ingredients into his menus alongside a strong farm-to-table ethos that supports local suppliers.

Ingredients:

Ceviche Base:
1 can (14 floz/398ml) hearts of palm (reserve 1 cup brine for part 2)
1 small cucumber, peeled and quartered lengthwise
1 small shallot, finely diced
1 tsp jalapeño, seeded and finely diced
12 cherry tomatoes, thinly sliced
1 tbsp cilantro, finely chopped
2 tbsp green onions (scallions), thinly sliced
2 limes, zested
1 tsp kosher salt

Vegan Leche de Tigre (Dressing):
1 cup reserved hearts of palm brine
reserved seeds from 1 Cucumber
Juice of 2 limes
1 tsp aji amarillo paste
3 tbsp calamansi juice (or extra lime juice)
½ cup extra virgin olive Oil
1 tsp kosher salt

Crispy Tortilla Bases:
3 corn tortillas
1 tbsp extra virgin olive oil

Optional Garnish:
Edible flower petals or paper



PREP TIME: 30 min **COOK TIME:** 5 min **SERVES:** 12

Directions:

1. Prep the Hearts of Palm: Remove the hearts of palm from the can, reserving 1 cup of the brine for the leche de tigre. Slice the hearts of palm into ⅛ inch rounds (yielding approximately 1.5 cups).
2. Prep the Cucumber: Scoop out the seeds from the quartered cucumber using a spoon; set the seeds aside for the leche de tigre.
3. Finely dice the remaining cucumber flesh.
4. Combine Base Ingredients: In a medium mixing bowl, combine the sliced hearts of palm, diced cucumber, and all remaining ingredients.
5. Make the Leche de Tigre: In a high-speed blender, combine the reserved hearts of palm brine, reserved cucumber seeds, lime juice, ají amarillo paste, calamansi juice, extra virgin olive oil, and kosher salt. Blend on high until completely smooth and emulsified. (If calamansi juice is unavailable, substitute with additional fresh lime juice).
6. Marinate: Add 3 tablespoons of the leche de tigre to the bowl with the ceviche base. Toss gently to combine. Cover and refrigerate for at least 30 minutes to allow the flavors to meld.
7. Prepare the Tortilla Chips: Preheat the oven to 375°F (190°C). Cut each corn tortilla into quarters, or use a 2-inch to 2.5-inch round cutter/ring mold to stamp out 4 circles per tortilla (12 rounds total).
8. Bake: Arrange the tortilla pieces in a single layer on a baking sheet and drizzle evenly with 1 tablespoon of olive oil. Bake for 5 minutes until crispy and lightly golden. Remove from the oven and allow to cool completely.
9. Assemble & Serve: Top each crispy tortilla round with approximately 1 tablespoon of the chilled ceviche mixture. Garnish with edible flowers or radish slices, and serve immediately.

Garden Paloma



Hastyn Takhar | Bar Manager

With 14 years of experience in the hospitality industry, Hastyn brings a passion for thoughtful cocktails and genuine hospitality to his role as Bar Manager at The Vancouver Club. Inspired by the fresh, vibrant flavours of the heart of palm ceviche, the Garden Paloma combines cucumber, citrus, and grapefruit for a bright, refreshing pairing that complements the dish while showcasing his approach to balance and seasonality.

INGREDIENTS:

60 mL Lopez Blanco Tequila, or any blanco tequila
15 mL lime juice
15 mL cucumber syrup
3 dashes cucumber bitters, optional
Grapefruit soda, to top

Cucumber Syrup Ingredients:
300 mL water
1 whole cucumber
1½ cups granulated sugar

Cucumber Bitters Ingredients:
Makes: Approximately 150mL
150 mL vodka
100 g cucumber, peeled and sliced
3 g cracked black pepper
3 g coriander seeds
1 g gentian root or 30 mL gentian liqueur
Peel of 1 lemon



Directions:

Garden Paloma:
Add tequila, lime juice, cucumber syrup, and cucumber bitters to a shaker with ice. Shake well and strain into a salt-rimmed highball or Collins glass filled with fresh ice. Top with grapefruit soda.

Cucumber Syrup:
1. Add the water, cucumber, and sugar to a blender. Blend on high for 1–2 minutes, until the cucumber is fully incorporated.
2. Allow the mixture to steep for 30 minutes to 1 hour, depending on your preferred intensity of cucumber flavour.
3. Strain the mixture through a fine-mesh sieve, pressing gently to extract the syrup.
4. Transfer the finished syrup to a clean, airtight container and refrigerate until ready to use.
5. Fine-strain through a fine-mesh sieve or cheesecloth.
6. Transfer to a clean, airtight bottle and store in a cool, dark place or refrigerate.

Garnish: Grapefruit wedge or grapefruit peel.

Gluten Free Smoked Salmon & Waffle Bites



Alexander Amos | Executive Chef

Born in Victoria, B.C, Executive Chef Alexander Amos brings more than two decades of experience in acclaimed kitchens, Michelin-starred restaurants, and Relais & Châteaux properties. Along the way, he has been mentored by Michelin-starred chefs and inspired by culinary traditions from around the world. After extensive travels through Asia and Europe, Chef Amos returned home to Victoria, bringing a creative, globally inspired approach to the Union Club of British Columbia.

INGREDIENTS:

Waffle:
1 cup (500 grams) seeded and grated zucchini
2/3 cup (150 grams) grated Swiss cheese
½ cup (90 grams) cornstarch
1 cup (120 grams) buckwheat flour
1 tsp baking powder
1 tsp each onion powder, garlic powder, black pepper, dried thyme, dried oregano
2 tsp kosher salt
3 whole eggs
1/3 cup whole milk

Toppings:
Whipped cream cheese
Smoked salmon lox
Smoked trout roe
Fresh dill for garnish



PREP TIME: 35 min **COOK TIME:** 8 min **SERVES:** 24

DIRECTIONS:

1. Preheat waffle maker
2. Wash and grate zucchini using a cheese grater, mix with 1 tsp salt and let rest while preparing the other ingredients.
3. Grate cheese and set aside in a mixing bowl.
4. Measure all dry ingredients and add to cheese. Combine
5. Using your hands, squeeze excess moisture from grated zucchini. Add to all wet ingredients.
6. Combine wet and dry ingredients.
7. Cook waffles for 6-8 minutes, let rest 10–15 minutes. Cut the waffle into serving portions.
8. Garnish waffle portions with cream cheese, salmon lox, trout roe, and dill.

"Having the opportunity to showcase one of British Columbia's most traditional and prized resources—salmon and trout—is something we value deeply."

Down the Boulevardier



Adrienne Bertrand, DipWSET | Food & Beverage Manager

Adrienne Bertrand moved to Victoria from Toronto in 2022, landing at the Union Club straight away. Her background in restaurant & bar management, cellar management, and past private club experience as the events manager at Verity, has prepared her for the many hats a food and beverage manager wears in a private club. Adrienne also has extensive wine knowledge, completing her WSET Diploma in 2020, followed by a wine business management certification from Sonoma State University in 2022.

INGREDIENTS:

1oz Macaloney's Peated Single Malt Whiskey
3/4oz Esquimalt Rosso Sweet Vermouth
3/4oz Odd Society Mia Amata Amaro
1/2oz Sheringham Coffee Liqueur
Boozy cherry garnish



DIRECTIONS:

1. Combine all ingredients into a cocktail mixing glass and add ice.
2. Stir all ingredients for 30 – 45 seconds.
3. Strain cocktail into a coupe or martini glass.
4. Garnish with boozy cherry.



Chili Squid



Farbod Moshiri | Executive Chef

Chef Farbod Moshiri is the Executive Chef at Vancouver Golf Club, where he leads the culinary program with a passion for showcasing the flavours of British Columbia's West Coast. Drawing inspiration from exceptional local seafood, seasonal produce, and diverse global influences, he creates dishes that balance refined technique with approachable hospitality. Through his work at the club, Chef Farbod delivers memorable dining experiences that celebrate regional ingredients and culinary craftsmanship.

INGREDIENTS:

10 oz cleaned squid, scored and cut into bite-sized pieces
1 cup cornstarch
Salt and freshly ground black pepper, to taste
1 tbsp sambal oelek
2 tbsp olive oil
1 tsp shallot, finely minced
1 tsp garlic, finely minced
1 tsp parsley, chopped
1 tsp chives, chopped

Garnish:
Pea shoots
Herb oil



PREP TIME: 15 min **COOK TIME:** 3 min **SERVES:** 2-4

Directions:

1. Heat the Oil: Preheat a fryer or a pot of oil to 350°F (175°C).
2. Clean the Squid: Remove the tentacles and reserve if desired. Pull out the clear quill from inside the tube. Peel away the outer purple skin. Slice the tube lengthwise and open it flat.
3. Dry the Squid: Pat the inside surface dry with paper towel. This helps the squid crisp up when fried.
4. Score the Squid: Using a sharp knife, make shallow diagonal cuts across the inside surface, about 1 cm apart. Do not cut all the way through. Turn the squid and repeat in the opposite direction to create a diamond crosshatch pattern.
5. Cut into Pieces: Cut the scored squid into bite-sized rectangles or triangles.
6. Coat the Squid: Season the cornstarch with salt and pepper. Toss the squid in the seasoned cornstarch until evenly coated. Shake off any excess coating.
7. Fry: Fry the squid at 350°F (175°C) for 2 minutes, or until lightly golden and crisp. Drain on paper towel.
8. Prepare the Aromatics: While the squid is frying, heat olive oil in a frying pan over medium heat.
9. Build the Sauce: Add: shallot, garlic, sambal. Cook for 30 seconds, stirring constantly until fragrant.
10. Finish the Dish: Add the fried squid, parsley, and chives. Toss for 15-20 seconds until evenly coated and heated through.
11. Plate and Garnish: Transfer to a serving plate and garnish with: pea shoots and herb oil.

Dogwood



Justin Taylor | Bar and Events Manager

Justin Taylor is a renowned bartender and cocktail creator whose career has spanned nearly three decades in Toronto and Vancouver. As Bar & Events Manager at Vancouver Golf Club, he has elevated the club's beverage program with creativity and expertise. Previously, he held leadership roles at The Cascade Room, YEW Seafood + Bar, and Boulevard Kitchen & Oyster Bar, earning national cocktail accolades and creating the proprietary Gunpowder bitters with Bittered Sling. A champion of local craft spirits, Justin is celebrated for his innovative Vancouver-inspired cocktails and industry contributions.

INGREDIENTS:

1.5 oz vodka
0.5 oz Elderflower liqueur (St. Germain)
3 oz fresh grapefruit juice
3 oz tonic water
Rosemary dehydrated grapefruit slice
Sea salt





Directions:

1. Combine vodka, Elderflower & grapefruit juice into a cocktail shaker with fresh ice.
2. Shake ingredients for 15 seconds.
3. Pour over fresh ice in a wine glass partially rimmed with sea salt.
4. Top with 3oz tonic water, pouring down the spiral of the barspoon (keeps bubbles lively).

Garnish:
Sea Salt rim
Rosemary Sprig
Dehydrated grapefruit

Glassware: Large stemmed wine glass

This fresh and modern twist on a greyhound provides a citrus forward libation that pairs perfectly with summer salads, chilled seafoods, and grilled fish.

Barley Sushi



Matthew Phillip | Executive Chef

Matthew trained as an apprentice at Fairmont before joining the world-renowned Sooke Harbour House, where he developed a passion for herbs, botanicals, and local sustainable cuisine. He went on to work in a range of restaurants, including a BBQ smokehouse, a seafood restaurant, and a small tapas bar. Chef Matthew then spent eight years at VanDusen Botanical Garden developing the “Taste of the Garden” program before joining the Lawn & Tennis Club.

INGREDIENTS:

6 oz pearl barley
40 oz water
1/6 oz salt

Barley Dressing:
1oz rice vinegar
.5 oz sugar
pinch salt
2 oz pickled julienne carrots
2 oz pickled julienne daikon
10 oz water

7oz vinegar
3oz sugar
4x nori sheets
2oz julienne cucumber
2oz avocado

Soy Ginger Emulsion:
2 garlic cloves
4.5 tamari soy sauce
1oz honey
1oz rice vinegar
2oz ginger
16oz canola oil
1oz Dijon





PREP TIME: 20 min **COOK TIME:** 30 min **SERVES:** 6-8 rolls, 48-64 pieces

DIRECTIONS:

To execute this recipe, you will need a sushi mat to roll and a blender for sauce. When cooking the barley be sure to simmer and not evaporate the water before the barley has cooked, as well keeping all the excess starchy liquid to help the roll bind together.

1. Bring water and pearl barley to a boil, add salt and reduce to a simmer until barley is cooked and tender approximately 20-30 minutes. Do not rinse or strain the barley. Keep all excess starch released from the barley together. This starchy liquid will allow sushi to bind during the rolling process.
2. Pour Barley onto tray to cool.
3. Once Barley is cooled, add rice vinegar and sugar mix to Barley.
4. To pickle the carrots and daikon, heat pickling liquid and pour over vegetables and let it cool.
5. Prep the mat and nori.
6. Place the bamboo mat on a clean surface, shiny side down. Lay the nori sheet on the mat, rough side up.
7. Spread the cooled pearl barley.
8. Dip your fingers in water, then sprinkle about 1 cup pearl barley over the nori. Spread evenly, leaving a 1-inch gap at the top for sealing.
9. Add fillings.
10. Arrange fillings in a horizontal line across the barley, about 1 inch. from the top edge. Keep them evenly spaced.
11. Roll the sushi.
12. Lift the bottom edge of the mat and nori over the fillings. Roll forward, tucking the nori under the filling, then press gently to form a tight log.
13. Continue rolling until the roll is complete, then squeeze lightly to firm.
14. Cut the roll.
15. Wet your knife, then slice the roll into 6–8 equal pieces in one smooth motion. Re-wet the blade between cuts to prevent sticking.

Soy Ginger Emulsion:
In blender, place garlic, ginger, honey and soy sauce, then add oil gradually to emulsify, adjust consistency with cold water if needed. Salt and vinegar to taste.

Mams Apple Sour



Garreth Grogan | Assistant Food & Beverage Manager

Having started as a bartender at Vancouver Lawn Tennis and Badminton Club, Garreth has always enjoyed experimenting and expressing his creativity through cocktails. A fan of classics like the Old Fashioned, Negroni, Daiquiri, and sours, he enjoys adding his own seasonal twists. Mams Apple Sour was inspired by a family member’s delicious apple crumble, which he could never resist. The cocktail recreates those comforting flavours with his own twist, using Guinness syrup to add a subtle bittersweet depth.

INGREDIENTS:

1.5 oz brown butter whiskey*
0.5 oz Guinness syrup*
0.5 oz apple juice
0.5 oz lemon juice
2 dashes of Angostura Bitters
1 cinnamon stick

Garnish:
Dehydrated apple slice





DIRECTIONS:

1. *To make brown butter whiskey add 200 grams of salted butter in a saucepan and melt until the water is evaporated and the butter turns a golden brown colour.
2. Add the brown butter to a heatproof jar and add 18oz of your whiskey of choice (Bearface in this case).
3. Give it a good shake and place it in your freezer overnight. When frozen, the solids will separate from the whiskey.
4. Use a coffee filter to strain the liquid from the solids. Do this twice to make sure the solids are all filtered out. (This can be stored in your fridge for up to two – three weeks in a clean glass airtight bottle).
5. To make the Guinness syrup, use a 1:1 ratio Guinness to sugar. Simmer on a medium to low heat and stir occasionally.
6. When reduced by a third take off the heat and let it cool. Store in a clean airtight glass bottle in the fridge for two to three weeks.
7. Add 1.5 oz of brown butter whiskey, 0.5 oz Guinness syrup, 0.5 oz apple juice, 0.5 oz lemon juice, 2 dashes of Angostura bitters, and half a cinnamon stick to a shaker tin.
8. Add a scoop of ice and shake.
9. Double strain into a coupe glass.
10. Finish with frothy top.
11. Garnish with a dehydrated apple slice.

The Art of a Grazing Table

Creating a beautifully balanced spread that brings people together, celebrates great flavours and makes entertaining effortless.

Prepare Ahead, Assemble Later

Wash fruit, prepare dips, portion nuts, and organize serving pieces in advance. Add crackers, delicate herbs, and other items that lose their texture closer to serving time. Keep perishable foods refrigerated until needed.

Add a Fresh Pop of Colour

Fresh grapes, sliced pears, crisp vegetables, berries, and pomegranate seeds bring colour and freshness to your spread. Use seasonal Canadian produce wherever possible for a local touch.

Make Sweet Meet Savoury

Pair sharp cheddar with apple slices, creamy Brie with fig jam, or salty cured meats with juicy pears. Contrasting flavours are what make a grazing table memorable.

A Festive Touch

For a holiday gathering, add rosemary sprigs, cranberries, seasonal greenery, and elegant serving pieces. Keep decorations food-safe and away from anything guests will eat.

Make It Easy to Enjoy

Pre-slice cheeses, provide small serving utensils, and keep plates and napkins close by. Include a variety of options, label common allergens, and keep perishable foods chilled until serving.



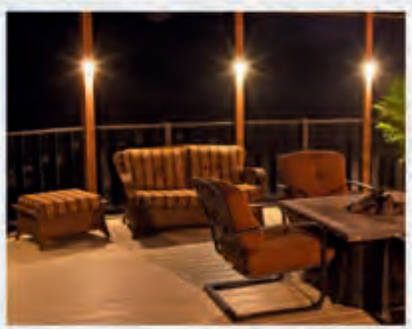
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The Spirits & Bubbles

The secret to effortless entertaining over the holidays is keeping a well-stocked bar or liquor cabinet, fresh seasonal flavours, and a handful of beautiful garnishes! You can turn unexpected guests into a reason to celebrate.

Spirits & Bubbles

- Gin — perfect for herbaceous, citrusy cocktails.
- Vodka — a versatile base for fruity martinis and festive spritzes.
- Whisky or Bourbon — ideal for maple old-fashioneds.
- Rum — lovely in spiced, warming holiday drinks.
- Sparkling wine or Prosecco — instant celebration in a glass.
- Non-alcoholic sparkling wine or tonic — for equally festive alcohol-free options.

The Mixers & a little Extra

- Cranberry juice and pomegranate juice.
- Orange juice and fresh lemons and limes.
- Ginger beer, ginger ale, soda water, and tonic water.
- Maple syrup, honey, and simple syrup.
- Angostura bitters and a few flavoured bitters.
- Apple cider and sparkling apple juice.
- Cinnamon sticks, whole cloves, and freshly grated nutmeg.

Citrus & Finishing Touches

- Coarse sugar and flaky salt for decorative rims.
- Dehydrated citrus wheels and dried apple slices.
- Cocktail cherries, edible flowers, and cocktail picks.
- Star anise, cinnamon sticks, and sugared cranberries.
- Plenty of fresh ice, chilled glasses, a shaker, a jigger, and a strainer.

From the contributers...

Celebrated chefs, front-of-house professionals and industry leaders share their inspiration and the creative ways they bring hospitality to life through exquisite canapés and vibrant cocktails.

“Celebrating Canadian ingredients and letting them be the focus”

Scott MacKenzie Executive Chef, Rosedale Golf Club

“Putting energy and creativity into hosting is one of the utmost importance, whether it be hosting members at the club or friends at home.

Emily Grayson Food and Beverage Manager, Beach Grove Golf Club

“It’s a dish that feels luxurious yet simple, modern yet timeless”

Dahyun Choi Executive Chef, Weston Golf and Country Club

“Seasonal, elegant canapé served in the dining room that perfectly balances creamy, salty, and crunchy elements to deliver an elevated, vibrant experience to the members”

Jun Geem Executive Chef, The Boulevard Club

“To elevating familiar favourites, showing how a playful presentation can completely transform a familiar everyday dish into something unforgettable”

Le Voong Executive Chef, The Club at North Halton

“Inspired by the classic British Sunday roast, transformed into an elegant, bite-sized appetizer suitable for cocktail receptions and special events.”

Chaminda Gamage Executive Chef, Bayview Golf & Country Club

“For me, successful event dining is about more than serving great food. It is about creating an experience that brings people together, starts conversations, and leaves guests with a lasting memory of their time at the Club.“

Shai-ann Tyson Executive Chef, Balmy Beach Club

“it is a pairing built around richness, roast, herbs, and texture, with enough contrast to keep both the food and cocktail interesting.”

Jasmine Angelini *Clubhouse Manager*, Granite Golf Club

“There is something special about creating a dish that requires a little extra effort for the people we gather with, turning the time spent in the kitchen into part of the gift of entertaining”

Ryan Chmilar Executive Chef, Derrick Golf & Winter Club



Johnson Wu CCC, Clubhouse Manager.
LeGrand Laceste, Executive Chef | Islington Golf Club



Kien Lun, Bartender. **Matthew Chambers** Sous Chef | Granite Club



Finishing Touches

It's the little details that make a celebration sparkle.

When it comes to holiday entertaining, presentation is part of the pleasure. A sprig of fragrant rosemary, a twist of fresh orange, a scattering of jewel-like cranberries, or a delicate edible flower can transform a simple cocktail or canapé into something truly special. These finishing touches bring colour, fragrance, texture, and a little festive magic to the table.

Canapés Garnishes

Fresh herbs: A tiny sprig of dill, parsley, chives, or microgreens adds freshness and colour.

A pop of colour: Pomegranate seeds, finely diced peppers, radish slices, or edible flowers brighten a platter.

A delicate drizzle: Balsamic glaze, herb oil, honey, or a citrus dressing can elevate simple ingredients.

A little crunch: Toasted nuts, seeds, crispy shallots, or delicate vegetable crisps add texture.

A final flourish: A twist of lemon zest, freshly cracked pepper, a few flakes of sea salt, or a small spoonful of chutney brings flavours together beautifully.

Cocktail GarNishes

Fresh herbs: Rosemary, mint, thyme, and sage add fragrance and an elegant seasonal touch.

Citrus twists: Orange, lemon, lime, and grapefruit peels bring a burst of colour and fresh aroma.

Festive fruit: Fresh cranberries, pomegranate seeds, apple slices, and frozen berries add beautiful colour.

Sweet finishing touches: Sugared cranberries, cinnamon sticks, star anise, and dehydrated citrus wheels create a festive look.

Decorative rims: Dress the rim of a glass with sugar, cinnamon sugar, or a little flaky salt to complement the flavours within.

A touch of sparkle: Edible glitter made specifically for food, or a few edible flower petals, can add a special finishing flourish.

A Canadian Holiday Touch

Celebrate the season with local flavours, fresh orchard apples, cranberries, Canadian cheeses, fragrant herbs, and seasonal produce. A rosemary sprig beside a cranberry cocktail, a thin slice of crisp apple atop a savoury canapé, or a delicate drizzle of maple honey over a local cheese can bring a distinctly Canadian character to your holiday table.

Remember, the best finishing touch is one that enhances the flavour as much as the appearance.

A final sprinkle, a fragrant garnish, a beautiful glass and suddenly, an ordinary moment feels like a celebration.

Here's to the details that delight, the flavours that surprise, and the little touches that make holiday entertaining memorable.



Cutten Fields

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