



## 2008 Menu for local bounty

Freshly hand crafted breads and artisan loafs

Swiss onion soup finished with basil

Blue potato salad with a maple, brown sugar, Plum mustard dressing  
Marinated vegetable salad  
Vegetable and dip

Oven Roasted chicken legs & thighs with a chanterelle mushroom ragout  
Beef sausage and peppers with wasabi lime mustard  
Roasted fingerling potato in garlic pesto  
Chef's selection of winter vegetables

Mini Saskatoon berry tarts  
Gelatos and fruit toppings

### **Contributors to Lunch**

The following local producers working with Ryan Marquis have provided our  
Local Foods lunch

Delta Bessborough  
Fresh Air Flavors  
Jerry's Ice Cream  
Lily Plain Summer  
Living Soil Farms  
Loiselle Organic Family Farm  
Pine View All Natural Farms  
Riverbend Plantation  
Torch Valley Retreats  
Wild Serendipity  
98 Ranch

## **Chef Ryan Marquis**

Chef Ryan Marquis began his successful career in the culinary arts in 1993. Over the past 14 years he has worked at several of the most amazing operations to include Delta Beausejour, Fairmont Chateau Frontenac and the Marriott Seaview Resort and Spa.

Over the years Chef Ryan has continues to invest time in his development as well as that of his teammates. He has expanding his skills through schooling in Sushi Basic and Sushi Intermediate Courses, a Plated Desert Seminar with a Master Pastry Chef from France and completed both a Basic and Advanced Chocolate Course to name a few accomplishments.

He was a gold medal recipient in Quebec Food Festival, a member of the New Brunswick Culinary Team and represented Canada at Oklahoma State University Chef Invitational Challenge.

Ryan believes that food should be humble, stunning and excellent in flavor. One catch phrase he uses quite often is “simple great tasting food”. Ryan believes in having balance between personal and professional obligations. Ryan also enjoys spending time with his two daughters named Kayley & Aislyn.