

FORUM

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CAMBRIDGE MILL
HERMANN LUXURY RESORTS,
PALM SPRINGS

THE NEW
RANGE ROVER SV



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CAMBRIDGE MILL

Hosts the second installment of an
Exploration of Food & Wine II

In partnership with Pearl Morissette Winery



TEXT Taylor Patrick

On Monday, May 27th, Cambridge Mill welcomed guests to the second installment of an Exploration of Food and Wine, in partnership with Pearl Morissette.

This exquisite evening featured a five-course menu crafted by Chef Austin Ratcliffe and Chef de Cuisine Kyle Lavigne, focusing on the rich bounty of Ontario produce. The dining experience was elevated by curated wine pairings, expertly poured, and

illuminated by Pearl Morissette's sommelier, Svetlana Atcheva.

Upon arrival, guests were greeted with a garden sparkling cocktail and two double-wide harvest tables adorned with vibrant, fresh florals. This arrangement fostered a sense of community and intimacy, allowing guests to connect over the shared flavours and aromas of each dish. General Manager, Alex Kastner welcomed the crowd and emphasized that, "integrity, purity,



OUR FOOD PHILOSOPHY

Cambridge Mill is committed to using the finest locally-sourced ingredients to prepare delicious and inventive dishes. With harvest and seasonality at the forefront, the Cambridge Mill culinary team offers a refined approach to rustic farm-to-table cuisine, taking great care to ensure each dish is stunning in taste and presentation.



and originality" are the base for any Cambridge Mill dish.

The five-course tasting menu was a testament to the chefs' creativity and dedication to local ingredients. It featured standout dishes such as: Bonnechère Smoked Cheese, Cookstown Sunchoke Agnolotti, Ontario Lake Trout, Yu Ranch Dry Aged Striploin, and Buttermilk Ice Cream.

Each course was expertly paired with

curated wines, with Atcheva aptly stating, "wine is the best sauce," perfectly capturing the harmony of the complementary flavours. The commitment to sourcing local produce enhances the dining experience, promotes sustainability, and fosters a deeper connection to the land. The chefs at Cambridge Mill embrace this philosophy, highlighting the unique flavours and quality of Ontario's harvests.

Events like these highlight the importance

of local sourcing and the joy of coming together over a shared meal, creating unforgettable culinary experiences. Dining with over 50 strangers who became friends by the end of the night created the unique sense of community. The communal dining experience is a reminder of the connection and shared joy that have been missed since the COVID-19 pandemic and Cambridge Mill's commitment to bringing people together through food, hospitality, and service was evident throughout



the evening. The event was more than just a dinner; it was a celebration of local produce, fine wine, and the joy of communal dining. Guests left with not only satisfied palates but also a renewed sense of community and connection.

Cambridge Mill offers riverside dining experiences in historic downtown Galt along the Grand River. The restaurant and event venue features exceptional views, a rustic farm-to-table menu, and an extensive cocktail and wine list.



CAMBRIDGE MILL

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