



## **ABOUT OUR SUPPLIERS**

### **A SHOWCASE OF OUR LOCAL FOOD INNOVATION, USING FORGED & WILD CANADIAN INGREDIENTS**

#### **PLANET SHRIMP "COCKTAIL" \$15.99**

Shrimp poached with Foraged Wild Ginger, Fermented Elmira's Own Tomato & Horseradish Broth, Zocalo Organic's Cucumber Salad w/ Foraged Spruce Tip Vinaigrette

*Suggested beer pairing: Revel Cider Pera*

#### **ALMA RESEARCH CURED ARCTIC CHAR \$16.99**

Matthew Martin's Maple Syrup & 40 Creek Whiskey Cured Arctic Char, Zocalo Organic's Summer Greens, Ox-eye Daisy Capers, Toasted Grain Revolution Sourdough Rye, Wild Quebec Sumac Crème Fraiche, Lacto Fermented Whey Mustard

*Suggested beer pairing: Cowbell Brewing Absent Landlord*

#### **GRYPHON PLATE \$11.99**

White Bean Puree, Honey Roasted Heirloom Radishes, Yukon Potato Gaufrette Chips, Millenium Asparagus Relish, Micro Greens & Herb Vinaigrette

*Suggested beer pairing: Folly Brewing Flemish Cap*

**#FOODDAYCANADA  
#CANADAISFOOD**

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### **PLANET SHRIMP**

*"Planet Shrimp's closed-system shrimp farms ensure continuous re-circulation of pure-filtered clear water. Always recycling natural waste elements. No effluents & no impact on natural ecosystems & outdoor environments. Planet Shrimp – a truly responsible farm-to-fork organization. Firmly founded on unwavering corporate values."*

### **ALMA AQUATIC RESEARCH STATION**

*"The Alma Aquaculture Research Station (AARS), located near Elmira, Ontario, is a state-of-the-art aquaculture research and development facility which became fully operational in April of 1993. The facility is the backbone of the Fish Production Research Program providing up-scale systems for aquaculture researchers at the University of Guelph and other institutions. The quarantine unit has successfully introduced Atlantic salmon and Arctic char and new strains of spring-spawning rainbow trout to the Ontario aquaculture industry."*

### **UNIVERSITY OF GUELPH**

*"The University of Guelph is busy creating an incredible Menu of Stories. Many of the foods that are in our home and commercial kitchens are uniquely Canadian with ingredients developed by research undertaken at the University of Guelph. The contribution of the University of Guelph, the Lang School of Business & Economics and the Ontario Agricultural College (OAC), in particular its Department of Plant Agriculture to the food ways of the world has been immense. They are a direct reflection of who we are as a culinary nation."*

**Food Day Canada is a chance for all Canadians to join hands in one massive celebration in praise of our farmers and fishers; our chefs and researchers... and, above all, our home cooks.**

*The goal of Food Day Canada is to not only use Canadian ingredients to create a meal that honours Canada's extraordinary culinary history but to also inspire stories about Canadian food.*

