

CLOSE TO HOME. FAR FROM ORDINARY.

Local Harvest – our seasonal menu showcasing the best Ontario has to offer.

Purdy Fisheries is a thriving, century-old, four-generation family business in Point Edward, at the southernmost tip of Lake Huron. Purdy brings Canyon Creek's live-landed Pickerel that is caught in its deep, cold, fresh waters by trap nets, which gives the fishery unique status on the Lake. From Wheatley, on Lake Erie, 16 km from Point Pelee National Park, Purdy fishes for yellow perch. Wheatley is the largest inland fishery in North America in terms of landed catch. Wheatley Harbour serves 300 commercial fishers. Both pickerel and yellow perch are seasonally most abundant in May, September, October and November.



Carron Farms was first planted by the Verkaik family in 1934. The name Carron is a blend of the farm's two prominent vegetables – carrots and onions – in the rich and fertile Holland Marsh. Brothers Doug and Jack safeguard their land's sustainability by focusing predominantly on the local market, bringing together family wisdom and modern methods. The farm also takes pride in its state-of-the-art onion curing facility. Canyon Creek has Carron Farms to thank for the parsnips and heirloom carrots featured on the Local Harvest Menu. The farm's reputation has also garnered success as an export operation.

Pingue prosciutto is a standout, local-food success story in Ontario. Take one St. David's banquet facility owner who casually made prosciutto every year for himself and his friends. Add two sons with an interest in culinary, artisanal heritage, and the brilliant flavours of the noble pig. Send the sons to Italy to study with charcuterie masters. Bring them home to make prosciutto from local pork. Give the local Niagara and discerning Toronto chefs a taste, and they're now devotées. This year, the family is also making pancetta and salami. Canyon Creek is pleased to have Pingue prosciutto on the Local Harvest Menu.



Ravine Mushroom Farms in Woodbridge, just outside Toronto, is strategically situated for harvesting and delivering fresh the same day. As one of the largest mushroom producers in the province employing 200 locals, Ravine is family-run and goes back three generations. Proud of its humble beginnings in 1975, the farm grows white, Portobello and oyster mushrooms, with a composting facility and cannery as part of the operation. Canyon Creek also looks to Ravine for sourcing specialty and exotic mushrooms, such as enoki, maitake, king eryngii, honey, chanterelles, morels and beech. When organic mushrooms are a must, Ravine provides both fresh and canned.

LOCAL HARVEST

A SEASONAL MENU SHOWCASING THE FRESHEST INGREDIENTS FROM LOCAL ONTARIO FARMS.

UNTIL NOVEMBER 25TH

