

NORTH

RESTAURANT AND LOUNGE

*The Newsletter
for people with good taste!*

530 Muskoka Road N., Gravenhurst, ON P1P 1G3



Volume 1

"Sharing in the importance of your special occasion...."

2009

Message from Robbie & Alain

"Welcome to the inaugural edition of our North Newsletter, a publication created to share exciting news and events. Now that we have the wonderful Sue Dean working with us (see our announcement on page 2), we've got the expertise on staff to create such a publication.

In upcoming newsletters, we'll bring feature menu items, food & wine pairings, staffing & event information to your attention."

As always, your feedback and comments are always welcome!

Enjoy!!!

North receives Top Award from WHERE Magazine

Check out page 48 of the newly released 2009 edition of WHERE Muskoka Magazine, for the best dining venues in the region.

North Restaurant & Lounge has earned top honours as "One of Canada's Top Ten New Restaurants of 2008!!

Quoting Mr. Craig May from the Dining section of WHERE, "North Restaurant and Lounge is the ideal venue to showcase the upscale, yet down-home fare—executed with panache by Chef Alain Irvine, that has lately become Muskoka's culinary trademark."

North is proud to support the use of locally grown products. Chef Irvine serves roasted Grenville Farms Candy Cane Beets with Algonquin Honey on their menu, among other wonderful seasonal specialties.



Chosen by the editors of **where**



New Caterer on the Steamships for '09

From the desk of John Miller, General Manager of The Real Muskoka Experience:

"Please join me in welcoming North Restaurant, in Gravenhurst, as our caterer for the 2009 season. We are excited about the new menu items North has provided and look forward to a long partnership with them".

The Real Muskoka Experience operates the R.M.S. Segwun & Wenonah II steamships, along with the Muskoka Boat & Heritage Centre, located at the Muskoka Wharf.

North will be catering all public lunch and dinner cruises on the ships, along with private functions and events held on the steamships or at the Muskoka Boat & Heritage Centre.

Visit www.realmuskoka.com for more information.

North Helps Open New Canadian Tire Store

- Congratulations to Scott & Josie MacLaren, and
- all their staff, from Gravenhurst Canadian Tire
- Store, on their fabulous new location!
- North was proud to have been a part of the
- festivities this past March, for the special pre-
- grand opening for all the local businesses in town.
- Chef served up a tasty shrimp & mussel ceviche
- with crustini, which was a big hit with party-goers!



RMS Segwun & Wenonah II in Gravenhurst



Muskoka Boat & Heritage Centre

To reserve event space on the ships or at the boat museum, call Christi Gardner at 705-687-6667



NORTH

RESTAURANT AND LOUNGE

Chef Alain Irvine & Robbie Irvine, Owner/Operators

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Chef's Corner



North Restaurant prides itself on superb food quality and expert experience of Chef Alain, who has worked in some of the most prestigious hotels and resorts throughout the world.

That experience is never more evident than in the preparation of the classic Demi-Glace, which is the base sauce for our red meat entrée items on North menus.

Demi-Glace definition: a rich brown sauce which is slowly cooked with beef stock and wine until it is reduced by half. The result is a thick glaze that coats the spoon.

“Time, patience and good wine is required to make a rich flavourful sauce, which is only achieved by creating our sauces from scratch”, says Chef Alain.

Chef roasts beef or veal bones and fresh vegetables before reducing the mixture to intensify the flavour.

Featured Spring 09 Menu Item:

Quebec Veal Tenderloin Topped with Pecorino Pepato, Buttered Asparagus, Rosemary Roasted Fingerling Potatoes, Morel Marsala Sauce

Suggested Wine Accompaniment:

2006 Cave Spring Cabernet Franc Estate

“shows juicy berry fruit & firm tannins up front, that soften in the middle; meshing with plush oak barrel nuances, carrying sweet minty Cassis fruit & spicy complexity to the finish”

Our Patio is Now Open!!

Come enjoy our fully licensed patio, now that the fairer weather is with us ~

Sip on a refreshing beverage and enjoy lunch or dinner while basking in the Muskoka sunshine!

We look forward to seeing you!



Farewell to Joan!

One of our original staff members, Joan Sparling has unfortunately moved away and is no longer a fixture at the restaurant for those of our repeat patrons that know her well.

Joan was an integral part of the North Restaurant operation since July of 2007. In fact, Joan can probably tell you which walls she painted and nails she hammered as the restaurant raced towards the opening date two years ago!

Originally from the Acton area, Joan moved to Nova Scotia and then recently came to Muskoka when her husband was relocated for a job at Muskoka Airport. Joan was a well-loved staff member at Taboo Resort before starting at North and she now moves on to be closer to family in the Lindsay area. Robbie says of Joan, “she will be missed terribly by both her coworkers and customers—she will leave large shoes to fill.

We wish her all the best in her new home”

Good luck to you and your family Joan....please keep in touch!



Another truly unique feature of North Restaurant is the interesting original artwork that you will see gracing the walls around you while you enjoy your meal. These lovely paintings are provided by Auburn Gallery, located across the road from North, at 597 Muskoka Road N., in Gravenhurst.

The present featured artist is:

Michelle Basic Hendry SCA, an award winning artist and landscape painter. She has been elected by her peers to become a member of the Society of Canadian Artists and the Landscape Artists International. She currently resides in Muskoka.

Business Referral Program

North Restaurant will offer a \$25.00 gift certificate to any business that refers lunch or dinner clients to us!

Either call us directly to make a reservation, or have your referral client mention your name upon their arrival at the restaurant, and we will deliver your gift certificate to your business within days of their meal!

Use the certificates as a gift for your clients, prize for your staff, or for a treat for yourself!

Welcome to Sue Dean— Our new Catering Manager!

Sue has lived and worked in the hospitality field in the Muskoka region for over 20 years, recently at Taboo Resort as an Event Planner.

Sue will now be handling all of the off-site functions taking place outside of the restaurant, including the steamship catering, cottage parties etc.

If you have an event or idea for a group gathering that you would like to discuss, give Sue a call at 687-6431!

Did you know??? ...

North operates “**Back Door Fish with Chips**” in the back of the restaurant??



Take-out only, from 4pm, everyday that the restaurant is opened, from only \$6.99!!

Winner of the Best Fish & Chips by the Muskokan newspaper readers in 2008! Pickup at the Back Door only.