

NORTH

RESTAURANT AND LOUNGE

*The Newsletter
for people with good taste!*

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



Volume 2

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

2009

The Many Services of North:

- Restaurant & Lounge**—summer hours are Monday through Saturday, lunch from 11am through 2:30pm (hours are extended during July and August) and dinner service from 5:00pm. We offer a casual fine dining atmosphere, where you can relax and enjoy. Reservations are recommended during the summer operating season. The restaurant may be booked privately for special events and group functions any time of year! Sundays we are closed so our staff can enjoy time with their families.
- Back Door Fish with Chips**—take out only, 4pm through 8pm any day that the restaurant is opened. Call ahead then pickup at the back door—see page 2 for our fish & chip hotline and menu.
- Catering**—North provides everything from sandwich platters for your lunch meetings to fully serviced formal dinners at the location of your choice, including the Muskoka Boat & Heritage Centre. We are happy to help you plan all the details. Call Sue or Robbie at 705-687-8618.
- Steamship Cruises**—North caters the public lunch & dinner cruises on the RMS Segwun and Wenonah II steamships, plus many of the private charter cruises. Contact Christi Gardner at the Real Muskoka ticket office to book group events on the ships or at the Muskoka Boat & Heritage Centre @ 705-687-6667 or at christi@realmuskoka.com



Message from Robbie & Alain

Good-bye long winter – Hello wonderful summer!

As we gear up for a happily busy season, Alain and I wanted to thank all the people who support us and cheer us on. Thanks to our wonderful families and friends who nurtured us with their camaraderie and love through the winter. Hats off to our terrific staff, especially those who have been with us over the past two years. Thanks to all the local business people who allow us to bounce ideas past them. And thanks too, to our customers who share some of their time with us during their visits. We appreciate you all!

Celebrate the Boatbuilders of Muskoka

Muskoka Boat & Heritage Centre presents the following:

The Boatbuilders of Muskoka Exhibit

From June 27 until Sept. 30th, on the mezzanine level of the museum, this special exhibit is included with your admission.

Sunday June 28th, 2:00pm

Speaker Ann Judd Duke presents:

The History of Duke Boats of Port Carling

Duke Marine Services is the sole active survivor of all Muskoka Boat Builders, started in 1926.

Become a member of the Muskoka Steamship & Historical Society! Membership entitles you to free admission at the Muskoka Boat & Heritage Centre, benefits on the steamships & supports our local heritage attractions.

Don't forget the annual **Antique & Classic Boat Show** at Muskoka Wharf on July 11th—enjoy a fantastic display of mahogany launches!



Muskoka Boat & Heritage Centre at the Muskoka Wharf.



RMS Segwun steamship in background with a classic mahogany boat in the foreground!

ONE OF CANADA'S
TOP TEN
NEW RESTAURANTS
of 2008

Chosen by the editors of

where



The 2009 Summer Dinner Menu is now available at North!! Give your senses a treat- savour the new appetizers & entrees!

Chef Helps GHS Culinary Students Compete

- Gravenhurst High School
- Culinary Arts students,
- Jon Lewis & Megan Blair
- spent some valuable
- “hands-on” time in the
- North Restaurant kitchen
- with Chef Alain prior to
- the Georgian College High
- School Culinary competition this spring.
- Students from across Southern Ontario faced stiff
- competition and practiced all semester for the event.
- Jon and Megan said that they “learned lots” from the
- time they spent with Chef Alain, particularly when they
- had to “think on their feet” during the competition and
- make some unexpected adjustments to their
- presentation. Family Studies Instructor at GHS, Donna
- Naylor, said the participants were exhausted but
- enjoyed the day and were very pleased with their end
- products!
- Thanks Chef Alain & congratulations Jon and Megan!



NORTH

RESTAURANT AND LOUNGE

Your Hosts: Chef Alain Irvine & Robbie Irvine

Phone: 705-687-8618

Fax: 687-5773

Website: www.northinmuskoka.com

Email: info@irvinefinefoods.com

Chef's Secrets

Pasta from scratch—it's tender, delicious, quick and easy!

In a large bowl, combine 3 cups all purpose flour, 1 1/2 teaspoons of salt. Make a well in the centre of the flour, add 3 slightly beaten eggs in the well and mix the flour in with your hands, until it forms a stiff dough.

If necessary, stir in 1 tablespoon of water to dampen the dough.

On a lightly floured surface, knead the dough for 3-4 minutes.

With a pasta machine or by hand, roll dough to desired thinness and cut into strips of desired width. Boil for a few minutes in water until tender.

Featured Summer 09 Menu Item:

Pappardelle with Lobster and White Prawns
Italian Sundried Tomato & Chili Alfredo Sauce

Suggested Wine Accompaniment:

Featherstone Estate Winery Black Sheep Riesling

Shows ripe apple and peach, with a slate quality from the limestone soils. Mid-weight and off-dry with a great acid core and light body.

An interesting story about this wine:

Winemaker David Johnson spent some time in New Zealand, where the use of sheep in vineyards is commonplace. In a unique combination of quality winemaking practice and ecological soundness, Featherstone Niagara Vineyards have "employed" a small flock of sheep to eat the leaves from the grapevines to enhance fruit quality by exposing the grapes to more sunlight and air circulation, a job traditionally and painstakingly done by hand.



Summer Cocktail Recipe: *The INSIDE OUT Caesar !!*



Freeze Clamato Juice in ice cube tray.
Rim a martini glass with celery salt, add 2-3 frozen Clamato Juice cubes in the glass, with a splash of Clamato juice. Add desired amount of TABASCO® Sauce & Worcestershire Sauce. Pour 1-1/4 oz vodka over ice cubes and garnish with a lemon twist.
Refreshing on a hot summer day on our patio!

Staff Profile:

Sous Chef, James Foster, moved to North Bay from his family dairy farm in Enghelart, Ontario to pursue Culinary Arts at Canadore College.

There, he met his wife Laura and moved to Ottawa for a couple of years, but he preferred the quieter small town life, and moved to Muskoka in 2002.

James worked as a line cook at the Inn at the Falls and at Taboo Resort, where he ultimately worked under Chef Alain.

Although not having worked in Europe, Jim has trained with many top

European-trained Chefs. He credits Chef

Alain for taking him under his wing and encouraging James to flex his more creative side! James has been with North since the restaurant opening in 2007 and enjoys the challenge and variety of working with different meats, developing fresh sauces & soups and trains new cooks joining the kitchen ranks each year, which keeps the job interesting. His son Sean is never far away, as his photo graces the wall in the North kitchen! Thanks for everything James!



Entertaining Tips

First, enjoy yourself at your own event!

Don't overwhelm yourself with too many "do-it-yourself" details, as you want to relax and enjoy your guests and see to it that they are happy, comfortable and enjoying themselves as much as possible. When in doubt, hire catering professionals to assist you with planning and to handle service on the day of the event, to free you up to be the congenial host.

One of the first questions we get asked when catering an event is, "how much food do we need", particularly when it comes to hors d'oeuvres.

As a general rule of thumb, we suggest the following:

4-5 pieces per person for pre-dinner reception
6-10 pieces per person for non-dinner reception (cocktail reception)



In addition to served hors d'oeuvres above, we also suggest a few self-serve items be placed around the room as well, such as specialty cheese platters, antipasto platters or raw vegetable platters, so guests can munch on their own between service. If you have a figure in mind as to how much you want to spend, we can create a menu to meet your budget. Call us to arrange a consultation at 705-687-8618.

Business Referral Program

North Restaurant offers 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!

Happy Anniversary to the Barge!

2009 marks the 50th anniversary of the "Barge" in Gull Lake Rotary Park! The present permanent structure was completed just in time for Queen Elizabeth II and Prince Philip to attend the official opening concert on July 4th, 1959!



The Barge concerts are a time-honoured tradition in Gravenhurst and the music plays on every Sunday evening from June 21st, starting at 7:30pm with free outdoor concerts for everyone!

Thank you to the Director, Fred Schulz!

For full performance schedules, go to:

www.gravenhurst.ca



Large Cod with Fries \$8.99

Large Haddock with Fries \$9.99

Large Halibut with Fries \$13.99

4pm through 8pm, when restaurant is opened-

Call 705-687-8907

Take out only, pickup at the back door!