

NORTH

RESTAURANT AND LOUNGE

*The Newsletter
for people with good taste!*

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



Volume 3

“Sharing in the importance of your special occasion.....”

2009

Message from Robbie & Alain

“It’s amazing how quickly the summer is passing. A friend said last night, it feels like summer is almost over—even before it began! Catering has kept us very busy this summer. The steamships, the jets at the airport and our private catering have all done very well, and July saw the restaurant have its best month to date! We’d like to thank everyone who chose North for their dining needs this summer— it’s been our pleasure to serve you and we look forward to working with you again! Enjoy the second half of summer. We’re hoping for a long, hot fall!”

Our Guest Book Comments

From Europe to California and Taylor Island, we would like to thank all our guests who have taken the time to write comments in our Guest Book. We would like to share a few, as follows :

“Fantastic...well worth the trip from Arnprior”

“Travelling around the world, you are definitely in my top 10 restaurants” - Compiegne , France

“Wonderful—all your hard work and expertise is paying off!” - Washington DC

“Friendly, attentive service, highly recommended” —Peterborough, ON

“Incredible taste and presentation—will be back soon” - 23 years in 5 star hospitality

“Awesome, wonderful, excellent, loved the patio”— Gravenhurst, ON

“Very good wine recommendations”

“I want the pasta recipe”

“Freakin’ Awesome”

When you come in for lunch or dinner, don’t forget to add your comments!



Chosen by the editors of **where**

Still Plenty of Sunset Dinners to Enjoy!

Ok...you live and/or play in Muskoka, but when was the last time that you enjoyed a cruise on the RMS Segwun or Wenonah II???

Take advantage of the historical treasure located right in our own backyard—the Royal Mail Ship Segwun is over 120 years old and is one of the best-known icons in Ontario!

Enjoy a lunch cruise, sunset dinner cruise or just sit back and enjoy a quiet sightseeing cruise—the experience is at your doorstep!

Tickets are available at the Steamship Office in Gravenhurst at 705-687-6667

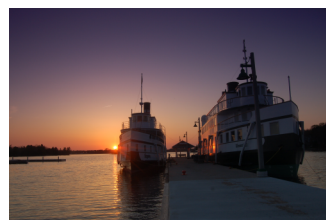


The ships sail until October 12th—so go enjoy!



Catered Home & Cottage Events

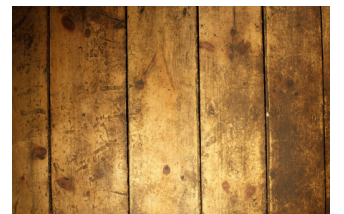
- From informal BBQ gatherings to cocktail receptions to fully serviced weddings, North Restaurant is delighted to cater your next event.
- Recently, we have had the pleasure of serving a number of private functions at cottages in the area.
- In spite of the weather, many of our clients are making the most of their summer and celebrating, rain or shine. Pictured above, our staff, Chris Sellon and Kathleen Cook enjoy an afternoon event, bartending and serving hors d’oeuvres, (even providing a little umbrella valet service for guests to their cars when necessary)!
- We love to help plan and serve your events—call Sue Dean, our Catering Manager, at 705-687-8618.



RMS Segwun & Wenonah II at the Wharf in Gravenhurst

The story of our floor—

It all began in spring 2007, when Robbie, Alain and the boys began to renovate the building that would become North Restaurant. The light coloured existing pine floor boards were stained a darker shade. However, with steady foot traffic since the opening, the stain has worn off to reveal a unique pattern and very discernable trait that people notice when they enter the room. We like it, because the floor tells the story of our guests’ visits and restaurant history over the past two years, so we decided to keep it that way!



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 Special Recipes: California Salad

If you have been on the Muskoka Steamships lately, for lunch, you are familiar with this yummy summer salad that is packed with great nutritious ingredients:

Mix chopped Romaine lettuce with chopped tomatoes, cucumbers, red onions, sweet peppers and avocado.

Pour poppy seed dressing on top and mix thoroughly.

Add sunflower seeds or nuts of your choice & grilled chicken.

Garnish with a few slices of mandarin oranges.

And Voila.....an excellent refreshing salad for summer!

HEALTH TIP:

According to Dr. Oz, from "Real Age", if you toss some avocado chunks into salsa or any tomato dish, "you'll absorb 400 percent more lycopene from the tomatoes". What do you get in return? "Healthier eyes, a stronger cardiovascular system, and possibly protection from certain types of cancer", so....eat our California Salad for good health!



Featured Summer Wine:

Tiefenbrunner Pinot Grigio, Italy

A pale straw wine shows pretty aromas of honeysuckle and white peach which delights the nose. Zingy aromas of fresh apple, pineapple and orange zest are offered on the palate with an element of bitter almond layered into the long finish. Medium-bodied with lively acidity.

Tell your friends!!

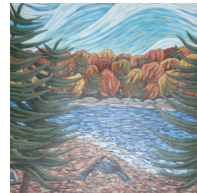


Voted "Best Fish & Chips" by Gravenhurst Banner Readers!

Monday through Saturday, until Labour Day, 4pm-8pm
Call ahead or come to the back door to order at 705-687-8907

Staff Profile—

In the kitchen, our new Chef de Partie is Elridge, but we call him "The Culture Man". Culture was born & raised in Barbados, also trained at Culinary College in Barbados. He worked at the luxurious Sandy Lane Hotel in Barbados for 8 years and in some overseas positions in Guyana and the UK, before coming to Taboo Resort in 2005, where he worked under Chef Alain. Like our Sous Chef James, Culture enjoyed Chef Alain's relaxed manner, professionalism and superior cooking skills. So, when an opportunity came up for him to work at North, he jumped at the chance! Culture says, "it is a dream come true to be at North", and he only sees it getting better! He has seen a lot of positive changes in the Gravenhurst area over the past 4 years, and is proud to call this town his home. Thank you Culture!



Congratulation to Teresa on her new gallery opening on Royal Street in Gravenhurst on July 11th!

We will miss the gallery on the main street but still have wonderful paintings from the Auburn gallery featured in the restaurant.

The present featured artist is: Susie Fairbrother

A self-taught artist with American and English roots, Susie presently lives in Montreal, Quebec. For years, Susie worked as a stained glass craftsperson, later as a set designer/painter. More recently, she worked on special art programs in an inner-city school, but since 2002 has decided to paint full time.

You can also see her work featured at the Moosewood Restaurant in Ithaca, NY.

Gravenhurst Muskoka Chair Festival



The Gravenhurst Business Improvement Area (GBIA) is pleased to once again present the **Award Winning Muskoka Chair Festival** this summer. Muskoka chairs are hand painted by local artists and then displayed in front of downtown businesses and are auctioned off at the end of the season by way of silent auction. The money raised through this project is re-invested in other beatification initiatives of the downtown core. Bidding ends on August 29th at 3pm, so get out and bid on a one-of-a-kind Muskoka chair in downtown Gravenhurst!

Have you tried... Rossini Cheese??



Rossini, a blue-veined cow's milk cheese from the Lombardy region of Italy.

It has a milder, rounder buttery flavor, with the predictably classic salty bite of a blue, BUT, Rossini has a fruity, sweetness on top of the saltiness — the product of a three-month curing process during which it is washed in the sweet must of passito grapes. Our deli side of the restaurant carries this lovely cheese. Try it on a plain cracker, to enjoy it's complex flavours or with a wonderful Port wine.

Business Referral Program

Keep those referrals coming!

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

Just call us to make a guest reservation directly, or have your referral customer mention your company name when they call or arrive at the restaurant, and we will deliver your gift certificate to your business within days of the referral.

Use the certificates as gifts for clients, incentives for staff, or a treat for yourself!

Thank you to those who have participated—we appreciate it!