



Atelier ~ Cuisine



*An epicurean adventure
~ Wholesome Fare*





Local Farms & Food Crafters



Bison Chili for Lunch



Atelier Arboreal's location at the base of the U.N.E.S.C.O recognized Bruce Peninsula is our geographic & gastronomic good fortune! We are surrounded by local farms and food crafters providing us with ingredients that are the foundation for our hearty savory meals. Gluten free, vegetarian & vegan options. Vegetables - Carrots, Beets, Parsnips, Onions, Potatoes and Asparagus from Jack & Brenda Boille , Elk from Erik Robinson, Bison from Sue & Jake Evans, Lamb, Duck & Rabbit from Anita & Brian Dejong, Pork, Chicken & Beef from Shane & Brenda Forsyth, Fresh & Smoked Fish from Howel's Fish in Wiarton, Strawberries & Corn from Sinclairs Farm in Hepworth, Honey from Jerry Parents, Maple Syrup from Abbey Miner, Jams & Preserves from Sara Campbell, Coffee from Ashanti Coffee - David Wilding in Thornbury *David's farm in Zimbabwe supplies the coffee beans*, Fresh Bread from Kelsey Carrier, plus Eggs, Garden Vegetables, Herbs & Flowers, Wild Raspberries & Black Berries from our farm. Olive Oil from Nick & Theo with 'Rallis' *Nick lives in Owen Sound & has groves in Greece* and fine Cheeses from Milk Maid in Owen Sound. 90% of our menu ingredients come from within a 30 km radius. A truly local food phenomena, one of the few places in the Great Lakes region with such an epicurean diversity.



Schnitzel for breakfast



Our egg team girls

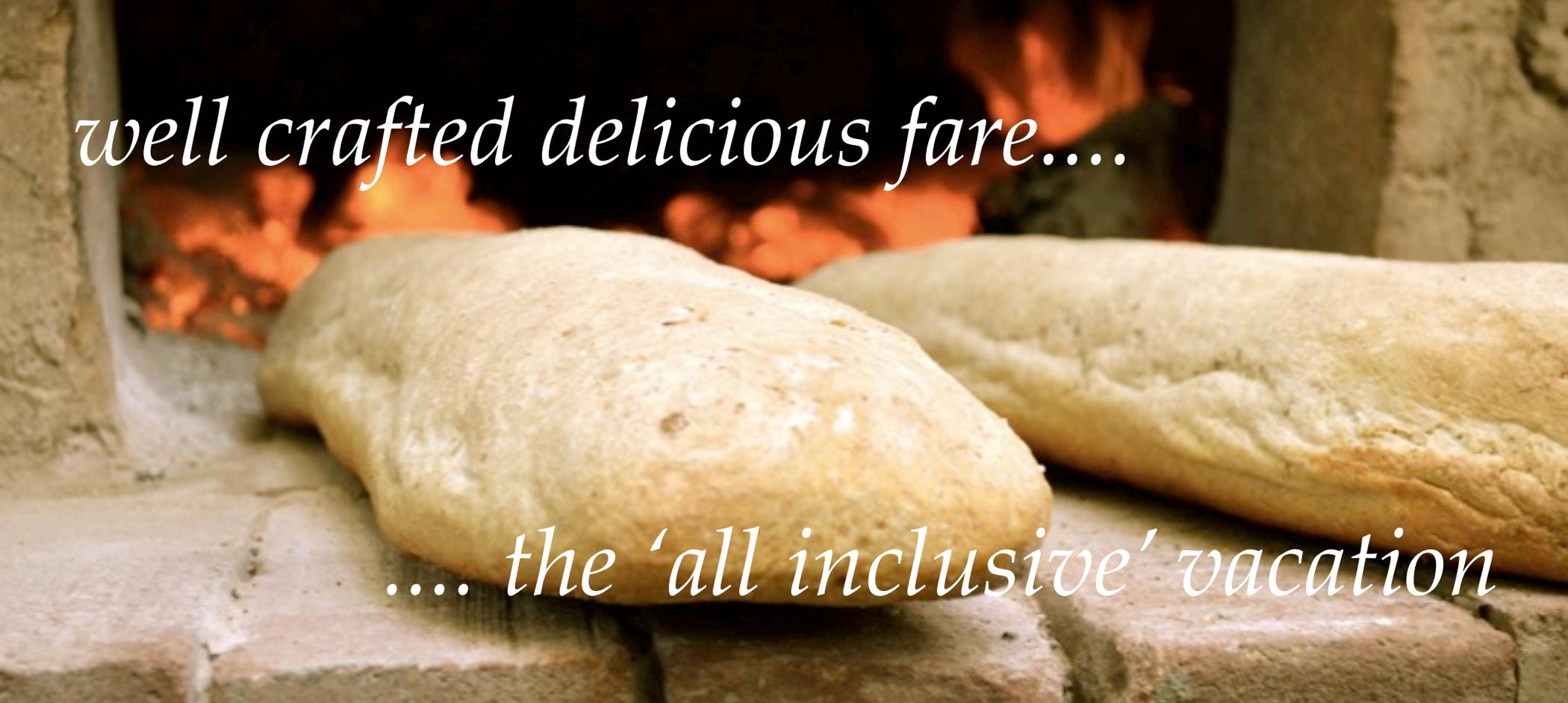


Grilled Elk Tenderloin



Outdoor cooking





well crafted delicious fare....

.... the 'all inclusive' vacation

Coffee served at your yurt or treehouse in the morning, breakfast and dinner served in the farmhouse dining room at a large harvest table or fireside, lunch served on a beach or a cliff top vista while on an excursion or served in the dining room when at Atelier.

You'll be enjoying the great outdoors while staying with us so our menus offer guests hearty, delicious fare... Pulled pork bean burritos, vegetarian crepes, schnitzel for breakfast,
Lunch : Bison Chili, Vegetarian Curry, an Elk Stew, fresh garden salad *in season* and fresh baked goods from the clay bread / pizza oven.

Dinners, a time for socializing with other guests around the harvest table, a curried squash soup, smoked white fish, cauliflower cheddar pie, bison brisket and double chocolate cake.



*Fresh ingredients from our garden,
farm produce from neighboring farms,
embracing the 'local'...*

Wholesome food, pleasant company and a comfortable setting. Atelier Arboreal introduces guests to the 'harvest table', the diversity from our local farmers and food crafters. Hearty - savory meals from our ever expanding menus. Gluten free, vegan and vegetarian options available - let us know your culinary preferences. Bring your appetite for a culinary adventure!

www.atelierarboreal.com

519 534 1987

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