



FIRESIDE HOSPITALITY

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Chef Charlotte Langley

We bring the experience of outdoor live fire cooking to you. Over a variety of fire pits, nestled among coals, or bound to an iron cross, you will be introduced to eating in the fresh air at its finest with Chef Charlotte Langley. Invite an intimate group of friends or family to share in live fire cooking with curated menus that are made just for you. Stay cozy by the fire with small warm bites and beverages and move onto a meal created entirely over a fire. Inspired by the seasons and the wild ingredients of Canada.

We come to you, and build a variety of wood fired pits that have a mix of live fire culinary and beverage applications.

SAMPLE MENU

Beverages

Fat Washed Sumac Bourbon Sours or Smoked White Negronis

Bites

Hot Smoked Ontario Trout, Lobster Mushroom Confit, Lavash
Smoked Duck Consomme With Seaweed And Fresh Soy Curd
Savoury Corn Cakes With Fermented Habanada Peppers And Halloumi

Plated

Wood Fired Pastured Raised Beef Rib Roast With Bordelaise
Hay Roasted Heritage Chickens With Season's End Herbs And Jus
Winter Barley With Chorizo, Kale, Heirloom Beans, Clams + Mussels

Sweets

Fire Roasted And Smoked Chocolate Cake With Smoky Creme
Anglaise And Caramel
Fireside Coffee Service

Pairs With

🎵 <https://open.spotify.com/playlist/4ZprwgQ0ks3kBk3L7DCLIK?si=D-6ho5SG9RA-f45j3aGOIHg>

Transportation and lodging billed separately.

visit www.chefcharlottelangley.com for booking details.