



Executive Chef, Jonathan Gushue Langdon Hall

At the young age of 37, Jonathan Gushue, Executive Chef of Langdon Hall, is no stranger to working in an award winning environment and strives to exceed the expectations that come with upholding Langdon Hall's coveted *Five Diamond Award from AAA/CAA*. Before Langdon Hall he was Executive Chef of Truffles Restaurant at the Four Seasons Toronto. Langdon Hall and Truffles Restaurant are two of the three dining rooms in Ontario to hold the prestigious Five Diamond award.

During his years at Georgian College, studying Hotel Management, Jonathon started his career in the "front of house." However, at the end of his third year, as part of a co-op program, he went to northern Ontario's Manaki Lodge and made his move into the kitchen as the assistant breakfast cook. It was his first cooking job and immediately he realized it was his calling. He then returned to college and switched to the culinary management program.

After schooling, he took his culinary skills worldwide, working his way up through the kitchen with stints in Japan at an Onsen (Hot Spring) Resort and London, England at both The Berkeley Hotel and Novelli Group of Restaurants. In 1988 he returned to Canada and his hometown of St. John's, where he was offered the sous chef position at The Fairmont Newfoundland Hotel. That same year Jonathon got married and two and a half years later, the couple and their son moved to Vancouver, where he was able to refine his skills with sous chef positions at the Wedgewood Hotel and then the Four Seasons, Vancouver.

Five years ago, he and his family relocated to Ontario taking the position as Executive Chef of the famed Truffles Restaurant at The Four Seasons Toronto, where he remained from 2003 to 2005.

The father of three, two sons and a daughter, has been at Langdon Hall since November 2005 and has a passion for French-inspired cuisine. His creativity at Langdon Hall comes from the surrounding rich farmland, which provides both inspiration and rich ingredients. He incorporates the region's deep Mennonite heritage into his cooking, while experimenting with traditional specialties such as hams, sausages, and double-smoked bacon alongside fresh-picked local corn, peaches, cherries and other seasonal produce. Right at his doorstep are local farmers and a network of artisan producers in addition to Langdon's own vegetable garden.

The James Beard Foundation has recognized Jonathon's culinary excellence and recently, in March of 2008, invited him to prepare some of his most elegant and tasty dishes at the James Beard House in New York City.

Career Highlights

- Truffles Restaurant- Four Seasons Toronto (Five Diamond Award)

- Four Seasons Vancouver
- Wedgewood Hotel, Vancouver
- Fairmont Newfoundland Hotel
- Novelli Group Restaurants – London
- The Berkeley Hotel – London
- The Swallow Royal Hotel - Bristol, England
- Sunvalley Hotel – Japan
- Delta Meadowvale Resort & Conference Centre – Mississauga
- Four Seasons Minaki Lodge – Minaki, Ontario



Langdon Hall's Tasting Menu

Sautéed Dungeness Crab

Mustard Green Chimise, Spiced Orange & Honey Emulsion

2007 A.J. Lepp Vineyard, Sauvignon Blanc, Peninsula Ridge

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Glazed White Asparagus

Idiazabal, Summer Truffles & Black Olive Jus

2005 Bourgogne, Chardonnay "Le Renard", Chateau Perdrix

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Marinated Octopus Basquaise

Mâche & Arugula, Sweet & Sour Grape Tomatoes

2005 Jordan Pinot Noir Village Reserve, Clos de Jordanne

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Seared Pristine Beef Calotte

Honey Mushrooms, Sweet Cicely, Ginger & Maple Broth

2006 Barossa Valley, Shiraz, Earthworks

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Kirsch Milkshake

Pan Roasted Cherries

Kirsch Kiss



LANGDON HALL
Country House Hotel & Spa

Dinner Menu

Appetizers

Gem Lettuce Soup

Scallop Potage, Fairy Ring Mushrooms, Idiazábal, Caramelized Garlic

Deerfield Greens

Shaved Crudités, Late Harvest Vinaigrette, Smoked Cashews, Powdered Goats Cheese, Flowers

Terrine of Foie Gras & Confit Pigs Tail

Meyer Lemon, Turkish Apricots, Star Anise, Candied Fennel, Sesame Salt

Ahi Tuna Tartare

White Asparagus, Sesame, Cilantro, Avocado, Toasted Seaweed

Chilled Marinated Baby Octopus

Sweet & Sour Grape Tomatoes, Celtic Mustard, Mandarin & Pomegranate Relish, Taro Chips

Frog's Leg & Chanterelle Ragoût

Pedro Ximenez, Tomato Marmalade LeBlanc

Chaput Goat's Cheese Tortellini

Grilled Fennel Hearts, Black Oil, Pine Nut Pistou, Ossau-Iraty

Escargot Cassolette "Façon Loire"

Chanterelles, Anise, Gomaïso Flatbread

Roasted "Champs d'Elise" Foie Gras

Soused Cherries, Marcona Almond Brandade, Liquorish Powder, Espelette & Cherry Gastrique

Poached Digby Scallops "J. LeBlanc"
Cauliflower, Summer Truffle, Citrus Spice Dressing

Main Courses

Vegetarian Tasting

Samples of our Seasonal Offerings

Yellow Edge Grouper "Poche-Grille"
Heirloom Carrot, Organic Chicken Bolognese, Cilantro Riatta, Curly Cress

Pacific Halibut with Confit Lemon Crust
Citrus Marmalade, Dungeness Crab Ravioli, Langdon Chick Weed

Smoked B.C. Black Cod
Summer Truffle, Green Asparagus, Wild Asparagus

Mustard Glazed Nova Scotia Lobster
Lettuce Hearts, Sweet Garlic, Chanterelles, Spring Onion

Wild Abbotsford Water Duck
Spiced Honey, Five Spice Duck Crystal, Robiola Barbajuan, Sweet Sisley

Dry Aged Pristine Beef Rib Eye
*Snake River Farms Wagyu Short Rib, Honey Mushroom Quinoa, Navet, Toasted Pine Nut Spinach
Sweet Corn Purée, Oso Onion Jus*

Gingered Delft Blue Veal Breast
Glazed Spiced Sweetbreads, Pomme Boulangère, Shallots, Kohlrabi, Campari Tomato, Maple Broth

Canon of Mulmur Vista Lamb
Goats Cheese & Smoked Eggplant Fondue, Lamb Belly, Leek Gratin, Sauce Dugléré

Black Olive Braised Fort McLeod Bison Tenderloin
Pearl Barley & Shallot Compote, Dandelion Greens, Smoked Tongue

Langdon Yogurt, Sweet Onions

Granny Smith Apple Mustard Jus



Dinner Dessert Menu

Fruit

Pumpkin Brûlée “in the nude”

Wild Flower Honey Ice Cream, Sumac Rice Paper

Bananas Yukon

Banana Ice Cream, Crown Royal, Birch Syrup

Coconut Pavlova

Pineapple Milk Jam, Grilled Pineapple Chop

Chocolate

Delice Scharfenberger

Fleur de Sel Ice Cream, Caramel Jelly

Milk Chocolate Hazelnut Nougatine

Cashew Praline Ice Cream, Crispy Wafer

Mocha Soufflé

Coffee Chocolate Sorbet, Caramel Chocolate Sauce

Dessert Tasting

A Blind Tasting In Three Courses or Five Courses

Trio of Sorbet & Ice Cream

A Nightly Selection of Home Spun Seasonal Sorbets & Ice Creams

Pastry Chef Rob Howland