

Hundred Foot Feast



August 24, 5:00

at Crannóg Ales
706 Elson Rd, Sorrento

Tickets in advance only. Call for
reservations: 250-675-6847

\$75 includes all taxes and gratuity

You've heard of the Hundred Mile Diet? For one night in August, feast on the Hundred Foot Diet.

On August 24, Crannóg Ales and Stellar Seeds host a midsummer feast at their farm and brewery in Sorrento. Picture long tables set with linen and crystal, outside beneath the cherry trees, surrounded by the gardens from which your dinner came. French meets fresh, in this inspired combination of local food and drink.

This year's Feast is a five course extravaganza of our own farm-raised food, from pork and lamb to honeycomb, heritage tomatoes and garlic. Our Chefs this year are Ed Walker (who created last year's inspired menu) from the Thompson Rivers University Culinary Programme, and Rob Sengotta of Shuswap Chefs. Each course is paired with a fresh ale from Crannóg Ales, including some special cask-conditioned ales made only for this event!

The art of cooking seasonally is at its peak during tomato season. Our chefs will provide inspiration and delectation for your own seasonal eating, while brewer Brian MacIsaac will explore the art of pairing beer and food. Sophistication and fresh foods are the bywords of this feast, bringing you the very best our farm has to offer.

This very special dinner is by advance ticket only, \$75.00 includes taxes and gratuity, five courses and all the alcohol. Please call Crannóg Ales at 250-675-6847 for reservations. We accept all credit cards, cheques or cash.

Bounty ☉ Flavour ☉ Elegance