

Chemong Lodge
- PRESENTS -
Primal Steak Night

With Master Butcher George Madill
&
Executive Chef Gregory Couillard



An epic 5 course dining experience awaits

MEET THE MASTERS

PRIMAL CUTS
MASTER BUTCHER
GEORGE MADILL



George Madill, Primal's owner & head butcher, was born and raised in Peterborough, Ontario.

He started cutting meat, quite by chance, as a teenager in downtown Peterborough.

George was very lucky to have several master, "old school", butchers take him under their wing as he continued his training with the late Craig Green & Stan Knott at The Butcher Block in Bridgenorth, Ontario.

George spent six years working & honing his craft at two of Toronto's premiere Butcher shops.

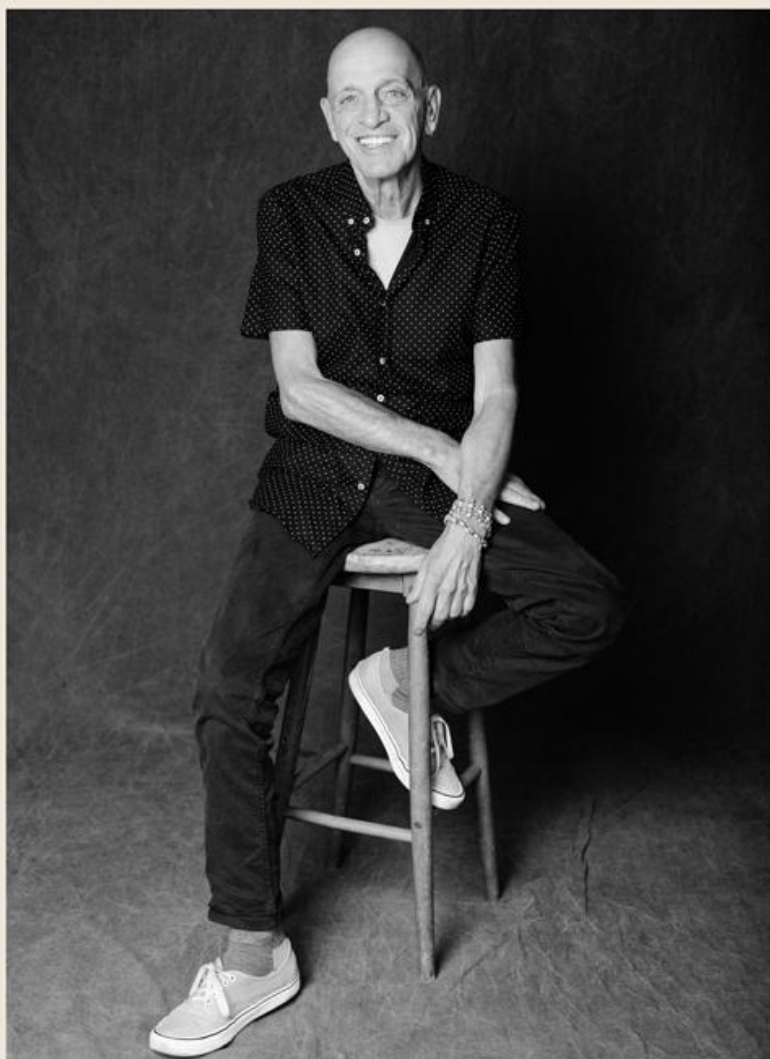
In 2012, he realized his dream of moving home & opening his own shop.

Primal Cuts is now Peterborough's premier butcher shop, specializing in it's nose to tail approach, top grade products and passion for delicious & ethical food.

Primal cuts is known for having a deep respect for how their animals are treated, fed, and raised. This is why they source their products from farmer's and producers that have these same values.

George believes that a butcher needs to understand the animal from beginning to end; from the farm to your table.

CHEMONG LODGE
EXECUTIVE CHEF
GREGORY COUILLARD



Chef Greg Couillard has forged a life-long reputation as a fearless culinary innovator, a kind of super-collider of food ideas, smashing them together with incredible force, producing novel & exotic new dishes for a few lucky diners to marvel at.

In the 80s and 90s Greg blazed a trail through Toronto's restaurant scene.

He was one of a handful of revolutionary chefs that transformed fine dining in Toronto from a provincial enclave of old French fare & stuffy steakhouses into an explosion of colours, flavours and spices that reflected the energy & diversity of a rapidly changing city.

Having cooked for the likes of Robert DeNiro, Jane Fonda, Michael Keaton, Susan Sarandon & Madonna, & quoted as being one of the most important things to happen to the Toronto restaurant industry through ground-breaking restaurants like The Parrot, Stelle, Avec, Sarkis, The Spice Room and many others, his prescient embrace of the city's multicultural flavours & ingredients revolutionized fine dining in Toronto & foreshadowed the eclectic, international menus many now take for granted.





FIRST COURSE
BEEF TENDERLOIN CARPACCIO
Roasted shallots, grilled portobello mushrooms & red bell peppers, truffle manchego cheese & a drizzle of honey truffled balsamic reduction

SECOND COURSE

A5 MIYAZAKI BEEF
Intense buttery world famous beef with glace de veau droplets



THIRD COURSE

PEACH SORBET
Palette cleanser

FOURTH COURSE
PRIMAL CUTS 60 DAY DRY AGED TOMAHAWK RIB STEAK

GRILLED FOR 4 PERSONS
With duck fat fingerling potatoes, gorgonzola sautéed rapini & shallot confit. Madagascar peppercorn sauce



FIFTH COURSE

CHAI POACHED PEARS
With chocolate mascarpone



YOUR EXCLUSIVE DINING EXPERIENCE INCLUDES

Table for 4

5 Courses, each with premium wine pairings

Special interactions with Chef Couillard
& George Madill

Package Price \$799

Please reserve your table(s) without delay,
as we expect this event to fill up quickly.