



KINGSTONLICIOUS

*A SIGNATURE
CULINARY EXPERIENCE*

*MOROCCAN
NIGHTS*

A culinary journey in four courses



fresh

Event description

Experience the vibrant flavours of North Africa at Academy Food + Drink. This special evening features a four-course menu crafted by Academy's Chef Ahmed Boukraa and Chef Ricky Casipe of Ricky + Olivia. From spiced tagines to vibrant desserts, each course celebrates Moroccan heritage with a modern twist. Sip on perfectly paired beverages while the aromas of exotic spices create an immersive experience. Perfect for food lovers and cultural explorers, this event promises an unforgettable evening of bold flavours and delicious discovery.

Price: \$75 (beverages excluded) – \$100 (beverages included)

Date: Thursday, February 27, 2025

Seating: 8:30 pm

Location: 285 King Street East located in the lobby of Kingston Marriott

For reservations: *Academy Food + Drink* →

Beverage pairings: *Huff Estates Winery from Prince Edward County will offer curated pairings and a lively discussion throughout the event.*



MENU

First course

Barley beef broth

with Enright Cattle beef, K2 Milling barley, Ontario micro-cilantro, Cullen's chickpeas, and bird tongue pasta

Second course

Cinnamon chicken pastilla

Moroccan pastry filled with local chicken, Ontario-grown nuts, egg, cinnamon, saffron, and Rosewood Estates honey

Third course

Fish à la plancha

Spring Hills pickerel fillet with chermoula sauce, local potatoes, carrots, Ontario winter squash, and tangy lemon confit

or

Lamb shank tagine

Harley Farms lamb shank with pearl couscous, dried local apples and fruit, Ontario-grown nuts, and winter vegetables

Dessert

Moroccan Oum Ali

Moroccan baked pastry with sweet milk, Ontario black walnuts, and dried Ontario fruit

AHMED BOUKRAA

Host Chef

Academy Food + Drink, Kingston



Ahmed Boukraa is an experienced executive chef with a distinguished career in leading culinary teams and opening new dining establishments worldwide. He held a significant tenure at Bateel International in Saudi Arabia, where he was instrumental in the pre-opening of multiple restaurants across Jeddah, Khobar, and Riyadh. He held the role of Executive Chef at Atmosphere Kanifushi Resort Maldives and Oblu by Atmosphere at Helengeli Resort, where he successfully opened two resorts and eight outlets, including Just Veg, the first vegan restaurant in the Maldives, which was recognized as the best restaurant in the Maldives by TripAdvisor in 2015. Chef Ahmed is dedicated to creating memorable dining experiences for his guests.





RICKY CASIPE



Guest Chef

Ricky + Olivia, Toronto

Ricky Casipe is the chef and co-owner of RToronto's Restaurant Ricky + Olivea, a Feast On® certified restaurant where the playful and creative menus showcase Ontario produce as much as possible. An alumnus of George Brown Chef School, Ricky was also the chef at noted restaurants Hawthorne Food and Drink and AFT Kitchen and Bar. He and partner Olivia Simpson also operated a seasonal restaurant in Niagara at Westcott Vineyards for five years. Restaurant Ricky + Olivia also offers a wine tasting room and bottle shop focused exclusively on Ontario wines.

