



KINGSTONLICIOUS

*A SIGNATURE
CULINARY EXPERIENCE*

*FROM FARM
TO MICHELIN*

Gourmet tasting at Memorial Centre Farmers' Market

discover



Event description

The Memorial Centre Farmers' Market transforms into a live culinary stage featuring Michelin-starred Chef Eric Robertson from Restaurant Pearl Morisette in Jordan Station, Ontario. Chef Robertson, also a Michelin Green Award honoree, will be leading a chef demonstration and tasting station that celebrates the finest local ingredients. This chef demonstration and tasting event offers a rare glimpse into Michelin-level cooking, all while celebrating our local farmers and producers. Come savour the freshest flavours, connect with the community, and experience farm-to-table cooking at its finest!

Date: Sunday, March 9, 2025

Location: 303 York Street

This event is sold out.



MENU

Chef Eric Robertson will concoct a delicious warm chicken and vegetable consommé with pasta made from leftover sourdough. This simple recipe showcases the rich flavours that come from cooking with local produce and proteins. Chef Eric uses local flour from Ironwood Organics in Gananoque for his sourdough bread.

While you are at the Memorial Centre Farmers' Market, please visit these local vendors if you would like to create your own Michelin-inspired meal:

- // **Haanover View Farms** – chicken and other meats
- // **The Kitchen Garden** – vegetables
- // **Crusty Baker** – sourdough breads
- // **Fat Chance Farmstead** – grains, stoneground wheat flour



MEMORIAL CENTRE FARMERS' MARKET

Host

Kingston

The Memorial Centre Farmers' Market is 100% producer-run. It was founded in 2012 to increase access to sustainably produced, local foods in Kingston. All products are grown and produced in the Kingston foodshed – within about 100 km of the market.



ERIC ROBERTSON



Guest Chef

Pearl Morisette, Jordan Station

Chef Eric Robertson brings his international influences and his passion for local ingredients to his menus at Restaurant Pearl Morisette (RPM). He spent time cooking in France, Sweden, and Belgium, becoming Sous Chef at the Michelin-starred In de Wulf in Dranouter. Later, he held the position of Chef de Cuisine at their sister restaurant, De Vitrine in Ghent. After returning to Canada,

Eric worked as a butcher at Cumbrae's in Toronto before becoming Sous Chef Langdon Hall in Cambridge. In 2017, he joined Pearl Morisette winery in April 2017, before opening RPM with Chef Daniel Hadida.