

The CB x Peter Pan cookbook series presents: Michael Stadlander's Heaven on Earth Project



Our Cookbook series continues! This time we will be Celebrating one of the most iconic Chefs in Canadian Culinary History: **Michael Stadlander**, and his fusion of sculpture, art installation and cookbook in: **Eigensinn Farm: The Heaven on Earth Project**.

German by birth, Stadlander came to Canada in 1980 and opened **Scaramouche** with **Jaimie Kennedy** and then a series of brilliant and iconoclastic restaurants, culminating in the creation of **Eigensinn Farm**, the 100 acre farm in Collingwood Ontario that serves, intermittently since 1993, as dining destination as well as his family's home. In 2002 the farm was named the 9th best restaurant in the world in the inaugural edition of the San Pellegrino World's 50 Best Restaurant List.

Three years after this honour, Stadlander undertook one of his most ambitious undertakings: **The Heaven on Earth Project**, a hybrid art and culinary endeavor that integrated a series of ten course meals on the farm into an interactive exhibit of huge interactive sculptures he and an international team assembled over the summer. Never one to do anything the traditional way, the book that accompanied this art project is, to date, his only official book, but the dozen recipes in it are some of the most important in Canadian Cuisine. We are thrilled to be hosting a recreation of these recipes. As Stadlander in many ways put Ontario cuisine on the international map, we are thrilled to be hosting a dinner featuring **five fantastic Ontario-based chefs**, who will be preparing 7 courses based on their favourite recipe from the book, as a tribute to this inspiring Canadian Icon.

On **Sunday, May 26**, we will be hosting Noah Goldberg from Peter Pan, Frank Parhizgar from FK, Carl Heinrich from Richmond Station, Ashley Stock from Paradise and Jamie Kohls from Peter Pan for a seven course tribute to Heaven on Earth, and to one of the most intriguing and creative of Canadian Chefs. Chef Stadlander will be hosting with some of the sculptural work from the original project, making this a night in celebration of art, food, and their harmony.

Menu Heaven on Earth Project

Micheal Stadlander

West coast oysters

*Champagne Charlie Burger, Grand Cru, Blanc de Blancs, Oger,
France*

Niagara walnut miche, neusturgent butter

Pineau des Charentes, Frederic-Bourgoin, Saint-Saturnin, France

Asparagus & egg

*Vermentino di Gallura DOC Superiore, Piero Mancini, 2022, Sardinia,
Italy*

Clay baked fish

Sancerre Blanc Silex, Michel Thomas & Fils, 2022, Loire, France

Beef cheek, wild leeks

Les Hauts de Martet, Château Martet, 2019, Bordeaux, France

Fig melba toast, Ontario cheese

Les Hauts de Martet, Château Martet, 2019, Bordeaux, France

Foie gras strudel, rhubarb

*Cognac XO Marée Haute, Frederic-Bourgoin, 2008, Saint-Saturnin,
France*