

Farm + Vine Dinner

– Featuring Jason Bangerter –

Biography

Chef Bangerter arrived at Langdon Hall Country House Hotel and Spa in 2013 as Executive Chef of the AAA/CAA Five- Diamond restaurant and instills a philosophy inspired by the seasons, wild produce growing on the property and the bounty of the kitchen gardens.

Notably an influential leader in the culinary industry, his career spans nationally and internationally, working alongside some of the world's greatest chefs. He has been recognized recently with awards such as the Ontario Hospitality Institute Chef Gold Award 2017; Canada's 100 Best Farm to Table Chef 2017; Rising Chef Award in Paris, France by Relais & Châteaux 2015; and the Gold Medal at the annual Good Food Innovation Awards by the University of Guelph. As Canadian culinary traditions are constantly evolving, Chef Bangerter sets an example by being at the forefront of these changes with his innovative use of regional ingredients and responsible, sustainable approach to sourcing products.

The cuisine at Langdon Hall is known for its regional focus, using the 75 acre historic Carolinian forest estate that it sits upon as inspiration for the menus. Chef's kitchen garden, maple syrup production, honey bee colonies and foraging for wild edibles all on site, allow Jason to offer award winning cuisine with the freshest, unique, indigenous ingredients.

A true taste of the terroir.

