



Cozy up by the fire... and feast this new year

By Sebastien Centner



Winter Beet Salad



Butternut Squash Gnocchi



Braised Beef Cheek



Lemon Panna Cotta

— EARTHLY DELIGHTS —

Mixed greens with purple carrot, yellow beet & sweet potato chips • Butternut squash gnocchi with Brussels sprout & apple in a carrot sauce • Braised beef cheek in port jus with polenta and rapini • Lemon panna cotta with crushed meringue & dried mandarin, strawberry and blackberry

Rustic charm
Bringing the outside in

Sebastien's suggestions

As entertaining moves indoors, I like to bring touches of the outside in. Wood chargers are a favourite of mine since their size makes a big impact on the table, it really sets the stage for additional décor. Along with evergreen branches, field berries and apples from your kitchen, you can create a simple yet sleek centerpiece, adding warmth to your tablescape.

Winter does not mean menus have to be dull! This hearty midwinter meal showcases the flavours of the season and pairs well with a crackling fire. A casually elegant four-course menu filled with colourful foods that will take away your Winter blues.

- Summer is not the only season to enjoy beautiful, fresh salads, there's plenty of local produce available during the colder months including carrots, potatoes, squash, cabbage and apples.
- Although typically known as a 'budget cut', the key to beef cheek is to cook it long and slow to make it tender. As it absorbs liquids well, it's a juicy & flavourful piece of meat paired well with a glass of Cabernet Sauvignon.
- An Italian gelatin dessert, we elevated this panna cotta with the design. To achieve this slanted look we rested the glass on its side in a cupcake tray to ensure it was secured. Then poured the lemon first, allowed it to set, and followed with an equal amount of the panna cotta. Make sure the panna cotta has cooled completely prior to this step or it will melt the jelly. Add toppings of your choice and serve! **H**

For full recipes, please visit homefrontmagazine.ca



Mapping the course



Setting the stage

Sebastien Centner is the Director of Eatertainment Special Events & Catering, one of Canada's leading event and catering companies. A regular contributor to Homefront, Sebastien can also be seen on The Marilyn Denis Show, The Morning Show and in Catersource Magazine offering entertaining ideas and inspiration to Canadians across the country. www.eatertainment.com.

You can find complete recipes and instructions for Homefront Entertains at homefrontmagazine.ca. Simply click on Entertaining > Homefront Entertains.

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Food menu courtesy of Executive Chef Christopher Matthews

Prop styling courtesy Suzanne Dunbar-Saunders.

Special thanks to Laurie Foote for the beautiful location at her family farmhouse.