

Culinary Theatre Dinner Experience 2025

DELICIOUS & INTERACTIVE

The Culinary Theatre is an interactive culinary experience, a perfect dining experience for those looking for more than just a mouth watering dish.

In this presentation style kitchen, Living Water Resort's Executive Chef Joseph Naether prepares a customized, 6 course seasonal menu. While guiding participants through the preparation and execution of each course,



Chef Joseph gives his tips and tricks for his custom 6 course seasonal menu, while you watch and learn first hand how it's made.

This makes for an intimate experience for a small group—dining like you never have before.

This unique experience can be further enhanced with local wine and craft beer pairings.

Ask your Event Coordinator about our Master-Chef Style Team Building Activity in the Culinary Theatre



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SAMPLE MENU

First Course

SUMMER SALAD | Heritage Mixed Greens | Granny Smith Apples | Fresh Berries | Feta Cheese | Candied Walnuts | Pomegranate Vinaigrette

Second Course

FRESH ASPARAGUS RISOTTO | Arborio Rice | Sauteed Local Asparagus | Fresh Peas | Mascarpone Cheese | Parmesan Cheese

Third Course

RICOTTA GNOCCHI POMODORO | House Made Hand Rolled Ricotta Gnocchi | Pomodoro Sauce | Parmesan Cheese | Fresh Basil

Fourth Course & Palette Cleanser

RASPBERRY SORBET

Fifth Course

6oz BEEF TENDERLOIN AND GARLIC PRAWN | Grilled AAA Certified Canadian Beef Tenderloin | Garlic Herb Marinated Shrimp | Yukon Gold Garlic Chive Mashed Potatoes | Seasonal Vegetables | Port Jus

Sixth Course

BROWNIE TRIFLE | Dark Chocolate Mousse | Brownie Pieces | Whipped Cream