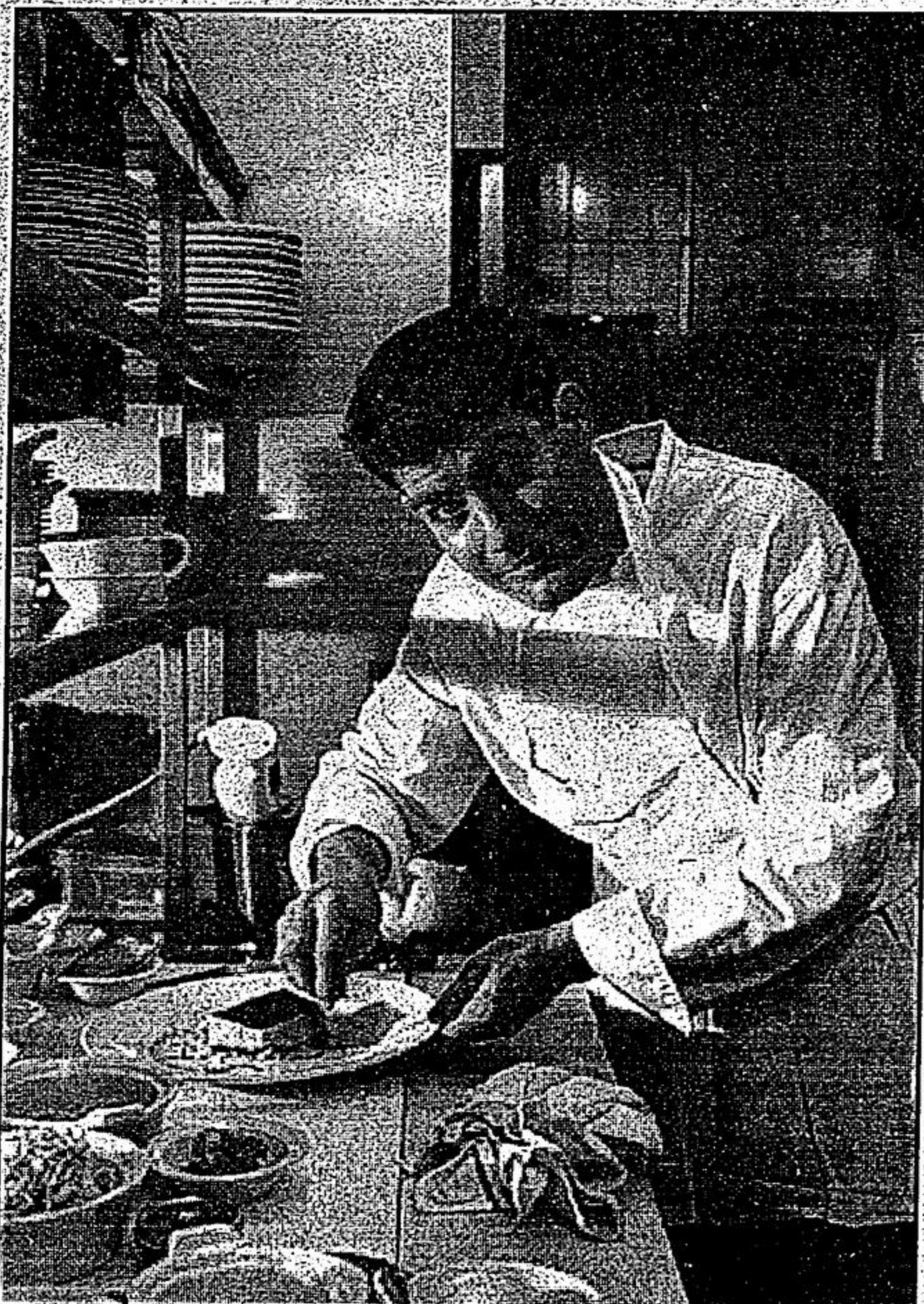


# They take Irish cuisine to a new level at Fionn MacCool's right here in Markham.

From traditional Irish pub fare to private five course dinners for ten people or more, there's a lot of tender loving care that goes into the preparation of every dish.

You'll enjoy true Irish hospitality, superb food and a hundred thousand welcomes.



*Chef David Jones puts the finishing touch on one of his daily Specials.*

There's a stereotype that people have about Irish pub food. But at Fionn MacCool's the chef refuses to be bound by such misconceptions. "David Jones is a very creative chef who likes to introduce his own ideas on a daily basis," says General Manager Dieter Soegtrop. "There's the traditional Irish menu and then there's David's Specials that are more European in taste and variety. Whatever he prepares, there's a lot of love and effort that goes into all the dishes."

### Not your ordinary chef.

David Jones credentials are impeccable. From the beginning of his career he was fortunate to have the opportunity to work under and learn from people like Michael Stadlander, Arpy Magar at Splendido, George Gurnon at Pastis, Eric Novak and Chris MacDonald. "It's so much better to be here in a small town," says David. "People get to know you, they know the restaurant, they frequent it more often and there's maybe a little bit more loyalty. It's nice, because with the volume and size you can get out into the restaurant and talk with the customers. That's so important, because when you talk with them and share the excitement about what they're eating it's going to bring them back. There are quite a few people who come in regularly who like my food and I like to serve them myself, which they seem to enjoy."

### Traditional Irish fare with flare.

According to David, cooking Irish food for a pub isn't all that difficult. While there may be some diversity to it, the ingredients are pretty basic. Along with the regular fare, the pub serves traditional Irish dishes like Donegal fisherman's chowder, chicken cottage pie, coddle and the bridie. However, the difference here is that these items are not bought out and brought in, they are all made in-house with choice cuts of meat, fresh mushrooms and produce. Freshness is a passion in David Jones' kitchen and because he prepares them each day, with fresh ingredients - these dishes are nothing short of fantastic.

### Daily specials that are special.

Chef Jones feels the customer should always have the chance to try something new, above and beyond the traditional menu. "The ideas for these dishes come to me in any number of ways," he says. "Sometimes the recipes are an inspiration from people I've worked for in the past. Sometimes it's just having a whole bunch of ingredients in front of you - thinking about it and then all of a sudden it comes to you. But most of all, it's got to be seasonal. What's in season, especially here in Ontario, what can I get my hands on - the freshest produce and simply go from there."

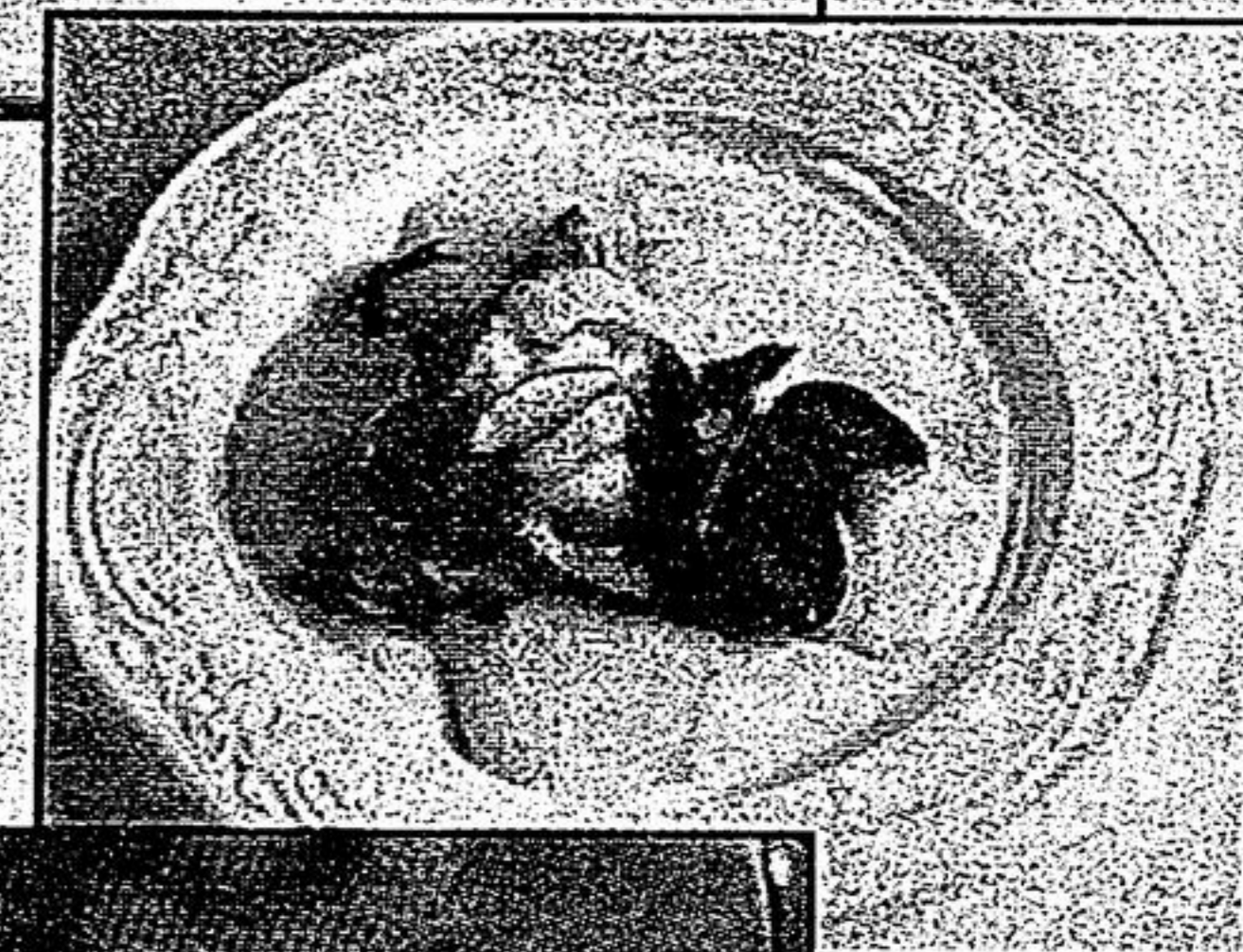
### Dining by request.

Another opportunity David Jones enjoys is preparing certain dishes by request. "If a customer calls with a preference, and if the product is available, knowing a day in advance will give me the chance to bring it in," he says. "I'll prepare the meal just as I would at home for friends. As a chef, for me, it's a challenge and a delight. It allows me to do what I know how to do and hopefully they'll enjoy it." This concept has led the management to promote evenings of casual dining for small groups of people. The pub has a large upstairs room, complete with a bar, that is ideally suited for this purpose. What better way for you to enjoy a special occasion than to have the chef prepare a special dinner in a comfortable room where you can relax and enjoy the experience.

### Private small group dinners.

This idea has become so popular that David now caters to groups that number from a dozen guests to as many as twenty, or more. Just as he does with the intimate dinners, he will plan a complete dinner from start to finish, just the way you want it. You simply call ahead several days in advance with an idea for a certain type of dinner, specify that you would like three courses or five, the number of people, and David Jones and his staff will look after everything. "I think it's great for the guests because they arrive knowing basically what's being prepared," he explained. "But then, there's that element of surprise because they won't know exactly how it will be served. When they sit down every one is in a good mood and when the plates are presented it makes the evening perfect. It makes the evening for me, as well, because it gives me a chance to have fun and demonstrate what I can do." The cost for these group dinners is determined on your food request and the number of guests, after which a fixed price is provided in advance.

*A sampler from Chef David Jones' kitchen:  
\*Stuffed Roasted Leg of Turkey with Roasted Potato, Spinach and Creamed Celery Root \*Sautéed Apples with Calvados Saboyon \*Braised Savoy Cabbage with Smoked Salmon and Bacon Terrine*



Ninety per cent of everything David prepares is made fresh from scratch the same day. If the dish is time-consuming and needs refrigeration, he always prepares a day in advance so everything for lunch is ready to roll first thing in the morning. The preparations for dinner are made that same afternoon.



*Staff Supervisor, Chantelle Green.*

Originally from Australia, Chantelle now makes Markham her new home. "We want the pub to be known for the atmosphere, the food and the service. The staff is encouraged to learn everything about the preparation of the chef's Specials and properly explain the dish to the customers," says Chantelle. "The customers think it's great that the server knows about the food and will want to try it. We have quite a number of regulars that have made this their local pub. They know all of us here by name, we know them by name and that's what I think the customers want."

**For more details about the Small Group Private Dinners, contact: Dieter Soegtrop, Fionn MacCool's General Manager at 144 Main St. N. or call 472-5550.**