HARI AND CO.
PERSONAL CHEF

19+

SATURDAY JANUARY 24, 2026
6:00PM Seating
$130 per person + tax & gratuity

OAKWOOD
RESORT

OAKWOOD RESORT
519 238 2324
WWW.OAKWOODRESORT.CA

SNACKS & HORS D'OUVRES

FOR THE TABLE

Asiago soufflé potatoes

Chilled shrimp with lemon & cocktail sauce

Mushroom and goat cheese egg rolls with aioli

Hummus with olives and sourdough focaccia

APPETIZER

Buffalo mozzarella with Van Osch Farms short rib ragout

ENTREE

Roasted halibut with potato pave, asparagus and mushrooms, sherry port jus

OR

Van Osche Beef Tenderloin with potato pave, asparagus and mushrooms, sherry port jus. ***+$10***

DESSERT

Baked Alaska

MEET THE GUEST CHEF

With nearly two decades at the helm of one of Grand Bend's most celebrated dining establishments, Chef Ben Sandwith brings passion, precision, and a deep love of food to every plate he creates. As the longtime Executive Chef of F.I.N.E A Restaurant, he helped define the region's fine dining scene, earning a loyal following for his thoughtful, seasonal cuisine and commitment to quality.

A graduate of Fanshawe College's Culinary Program, Chef Ben Sandwith is classically trained in French Cuisine, a foundation that has shaped his refined approach to flavour, technique, and presentation. His culinary journey has taken him from Ontario to New York City, where he trained and immersed himself in one of the world's most dynamic food cultures, broadening his style while staying grounded in the principles of French cooking.

After F.I.N.E was tragically lost to a fire on September 1, 2023, Chef Ben Sandwith embraced the opportunity for a new beginning. Fueled by creativity and a desire to connect more personally with his customers, he launched Hari and Co. Personal Chef and Catering, a custom curated culinary service, dedicated to bringing exceptional food experiences directly into homes and events.

Whether it's an intimate dinner, a private celebration, or a custom menu for any occasion, Chef Ben Sandwith brings to you the same dedication and artistry that made F.I.N.E a cornerstone of the community.