

# the **chefs'** house

**MENU FOR “RISING STAR CHEF DINNER” featuring**

**CHEF CRAIG MADORE from**

**LE CANARD MORT – May 30, 2012**

## RECEPTION

Rosemary Crostini with Grilled Halloumi & Red Onion Tomato Marmalade  
Crispy Fried Pig Head Terrine with Celery Apple Relish

## DINNER

### First Course

Roasted Artichoke Soup, Seared Scallop, Fricassee of Chanterelle Mushrooms &  
Spring Peas with Dill Crème Fraiche

### Second Course

Asparagus “Hot and Cold” Composed Salad - Blanched Cold Green Asparagus, Grilled  
Warm Green Asparagus, Pickled Cold White Asparagus, Blanched Hot White  
Asparagus, Speck Ham, Broken Baguette Croutons, Homemade Lemon Ricotta

### Third Course

Duck 3 Ways – Seared Breast, Confit Leg with Summer Vegetable & White Bean  
Ragout, Morel Mushrooms Stuffed with Duck Liver Pate, Duck Jus

### Fourth Course

Strawberry-Rhubarb Composition - Tart with Pistachio Crumble, Candied Rhubarb,  
Strawberry Gelee, Pistachio Ice Cream, Pistachio Brittle & Strawberry Coulis

*Tea & Coffee*



**Call 416-415-2260 to reserve.**