

the **chefs'** house

MENU FOR "RISING STAR CHEF DINNER" featuring

CHEF ALEXANDRA FESWICK

from Brockton General – April 5, 2012

RECEPTION

Liver Sausage with Candied Lemon Zest, Parmesan & Watercress (on a skewer)
Caramelized Onions, Peppered Goats Cheese & Cherry Tomato with Thyme on Crostini

DINNER

First Course

Jerusalem Artichoke Puree Soup with Cinnamon & Fresh Apples

Second Course

Delicate Salad Greens with Pomegranate (& Balsamic) Reduction, Shaved Fennel & Toasted Pine Nuts in a Cider Vinaigrette made with Mustard, Shallots, Honey, Tarragon & Mint

Third Course

Smoked Lamb with Herbed Gnocchi & Vegetable Stew (Turnips, Carrots, Pearl Onions, Sprouts & Radishes)

Fourth Course

Honey Rhubarb Upside-Down Cake with Lavender Cream

Tea & Coffee



Call 416-415-2260 to reserve.