

# the **chefs'** house

**LEARNING IS OUR MAIN INGREDIENT**

Dinner Menu – January 2012

## **STARTERS**

Tuna Carpaccio with Nicoise Salad, Candied Olives  
Cookstown Beet Salad, Goat Cheese, Apple Cider Vinaigrette  
(Vegetarian Option) Celery Root Soup with Spiced Walnuts

## **MAINS**

Braised Beretta Farms Beef Short Rib, Pommies Puree, Cipolinni Onions  
Pan-seared Trout Filet, Caramelized Cabbage Tart, Jerusalem Artichoke Puree  
Grilled Herb Marinated Cornish Hen, White Bean Stew, Smoked Pork Hock  
(Vegetarian Option) Squash and Ricotta Tortellini, Hazelnuts, Beurre Noisette

## **DESSERTS**

Chocolate Fudge Brownie, Peppermint Ice Cream  
Preserved Ontario Blueberry Cheesecake, Almond Gelato  
Spiced Carrot Cake, Popcorn Ice Cream

3-courses ~ \$41

4-courses ~ \$47

To reserve your seat, call 416-415-2260 or book online at [thechefshouse.com](http://thechefshouse.com)

