



## DINNER

Since 2008, The Chefs' House has given Hospitality and Culinary Arts students from George Brown College the opportunity to learn in a live restaurant environment.

### APPETIZER

**Prosciutto & Beetroot Salad**, Crumbled Feta, White Balsamic Dressing

**Winter Greens & Shaved Fennel**, Almonds, Maple Vinaigrette



**Salmon Tiradito**, Jalapeno Salsa, Nikkei Tiger's Milk, Crispy Jalapenos

**Roast Pepper Chickpea Tomato Soup**, Seeded Cracker, Basil Pesto

### ENTRÉE

**Seared Ontario Trout**, Charred Cauliflower Florets, Carrot Purée, Fried Capers

**Braised Coconut Lamb Shank**, Southern Indian Spices, Zucchini & Rutabaga

**Roasted Cornish Hen**, Potato Galette, Savoury Cabbage, Thyme Reduction

**House-made Potato Gnocchetti**, Lemon Goat Cheese Sauce

### DESSERT

**Cardamom Crème Brûlée**, Buttery Pistachio Cookie, Chantilly

**Warm Apple Pie**, Vanilla Ice Cream, Raisin & Brown Peppercorn Caramel Sauce

**Bittersweet Chocolate-almond Cake**, Amaretti Cookie Crumbs, Blueberry Coulis