



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.

DINNER

APPETIZER

Grilled Canadian White Shrimp, Tomatoes, Green Beans, Mint, Chipotle Crema

Baby Kale & Frisée, Crispy Oyster Mushroom, Blue Cheese, Sherry Vinaigrette



Heirloom Tomato & Burrata Galette, Sundried Tomato Tapenade, Local Greens

Mexican Corn Soup, House-smoked Bacon, Queso Fresco, Pickled Serrano Pepper

ENTRÉE

Sous-vide Trout, Succotash, Olive Oil Forked Potatoes, Salsa Verde

Seared Duck Breast, Sunchoke, Roasted Heirloom Carrots, Plums, Spiced Jus

Tamarind-glazed Pork Tenderloin, Green Lentils, Confit Pork Belly, Tomato Ragout

Corn & Ricotta Angolotti, Basil Pesto, Purple Kale, Pine Nuts

DESSERT

Poached Pear Frangipane Tart, Compressed Pear, Lemon Crème Fraiche

Praline Semifreddo, Chocolate Mousse, Blueberry Sauce

Peaches & Cream Cobbler, Corn Ice Cream, Spiced Popcorn

@thechefshouse

Wi-Fi – The George // TheGeorge17

Three course - \$35 // Four Course - \$41