



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.

SUMMERLICIOUS^{OM}
JULY 6 - 22, 2018

Produced by  **TORONTO**

APPETIZER

Salmon Ceviche, Avocado, Pickled Jalapeño, Lime Crema, Arepas

Duck Confit Arancini, Orange-Fennel Salad

Heirloom Tomato Panzanella, Burrata, Local Greens

Melon Gazpacho, Compressed Cucumber, Feta Cheese

ENTRÉE

Smoked Trout, Summer Succotash, Olive Oil Forked Potatoes, Salsa Verde

Herb-crusted Lamb Loin, Eggplant Purée, Rapini, Pine Nuts, Port Reduction

Chicken Katsu, Julienned Vegetables, Miso Green Garlic Butter

Fettuccine, Zucchini Ribbons, Spinach, Charred Scallions, Ricotta, Garlic-Chili Oil

DESSERT

Summer Fruit Trifle, Sponge, Pastry Cream

Chocolate Passion Fruit Semifreddo, Passion Fruit Coulis, Shaved Chocolate

Blueberry Almond Tart, Lemon Curd, Almond Cream

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Wi-Fi – Chef-GBC // chefshouse 215

Three course - \$33