



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.

LUNCH

APPETIZER

Pork Rillettes, Kozlick's Mustard, Crostini, Pickles

Cullen Skink Soup, Smoked Local Whitefish, Onions, Potato, Cream

Kale & Sweet Potato Salad, Apple, Radish, Pomegranate, Yoghurt Herb Dressing

ENTRÉE

Fried Chicken Sandwich, Soft Bun, Spicy Mayo, Pickles, Potato Salad

Ontario Trout, Fingerling Potatoes, Brussels Sprouts, Smoked Pepper Purée

House-made Ricotta Gnocchi, Parsnip Purée, Glazed Beets

Power Bowl - Red Quinoa, Coconut Avocado Dressing, Smoked Tofu

DESSERT

Classic Lemon Tart, Meringue, Raspberry Coulis

Maple Pot de Crème, White Chocolate Shavings, Almond and Orange Biscuit

Carrot Cake, Gingersnap Crumble, Carrot Semifreddo