



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**<sup>OM</sup>  
Produced by  **TORONTO**

**JULY 6 - 22, 2018**

## LUNCH

### APPETIZER

**Baby Kale & Frisée, Oyster Mushroom, Tomatoes, Blue Cheese, Sherry Vinaigrette**

**Smoked Duck & Foie Gras Presse, Summer Bean Salad**

**Gazpacho, Green Garlic Pesto, Charred Cucumber**

### ENTRÉE

**Potato-crusted Ontario Rainbow Trout, Celery Root Purée, Grapes, Fennel**

**Thai Coconut Chicken Curry, Rice, Snow Peas, Coriander, Chili**

**Hand-made Fettuccine, Veal Ragu, Parmigiano-Reggiano**

**Power Bowl, Mixed Grains, Black Beans, Sweet Potato, Avocado, Chipotle Crema**

### DESSERT

**Strawberry Shortcake, Strawberry Whipped Cream Cheese, Raspberry Coulis**

**Cookie Top Profiterole, Praline Semifreddo, Chocolate & Hazelnut Sauce**

**Icelandic Yoghurt & Blueberry Cake, Maple Red Wine Reduction**

**@thechefshouse**

Wi-Fi – Chef-GBC // chefshouse 215

Three course - \$23