



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

**Quinoa Salad**, Pickled Red Cabbage, Almonds, Golden Beets, Sherry Dressing  
**Grilled Ontario Shrimp**, Beans, Cherry Tomatoes, Feta Cheese, Pancetta Vinaigrette  
**Roasted Sunchoke & Barley**, Mixed Greens, Maple Tahini Dressing  
**Daily Soup** Student Creation

### ENTRÉE

**Potato-crusted Ontario Rainbow Trout**, Sweet Potato Purée, Swiss Chard  
**Grilled Korean BBQ Ribs**, Kimchi Fried Rice, Lettuce, Soy & Sesame Oil Dressing  
**Mushroom Tortellini**, Baby Spinach, Crisp Kale, Hazelnuts, Sage Burnt Butter Sauce  
**Power Bowl** - Assorted Grains, Vegetables, Nuts, Fresh & Dried Fruits - *Fish or Meat*

### DESSERT

**Stone Fruit Torte**, Berry Coulis, Cinnamon Chantilly  
**Vegan Chocolate Cake**, Dark Chocolate Gelato, Apricot Puree  
**Popcorn Ice Cream**, Cracker Jack, Maple Salted Caramel, Saffron

**@thechefshouse**

Wi-Fi - The George // TheGeorge17

Two course - \$20 // Three course - \$25