

the **chefs'** house

CHEF DALE NICHOLS' "MARITIME" MENU for "CHEF'S CALL" DINNER - April 13, 2010

HORS D'OEUVRES

Fresh Shucked Eel Lake Oysters with Grilled Pineapple Cocktail Sauce
Canape of "World Famous" Digby Scallops on Focaccia Toast
with Smoked Bacon Relish

SELECTION OF NOVA SCOTIAN BREADS

Scottish Oat Cakes, Bannock and Corn Bread

FIRST IMPRESSION

Bay of Fundy Fisheries Smoked Haddock Chowder
A Savoury Veloute with Smoked Haddock Cake, Buttered Yukon Potato
And Fresh Thyme

SECOND IMPRESSION

Baby Spring Spinach in Rice Paper with Cardamom Poached Pear,
Candied Pecans, Grain Mustard Croutons and "Dragon's Breath Blue" Dressing

INTIMATE EXPRESSION

Atlantic Halibut Poached in Olive Oil
With Warm German Potato Salad, Swiss Chard and Plum Tomato Jam

LASTING OBSESSION

Warm Annapolis Valley Apple Bread Pudding on Blueberry Compote
With Maple Crumble and Vanilla Anglaise

FINAL TOUCHES

Hand Made Broadholme Lane Truffles



Call 416-415-2260 for reservations.