

the chefs' house

MENU FOR "RISING STAR CHEF DINNER"

featuring CHEF LUIS VALENZUELA from

Torito Tapas Bar - November 23, 2011

'APERITIVOS'

Pinxtos de Datiles con queso Toscano (Ruth Montforte Cheese) envueltos en Baicon.

Pinxtos of Dates with Toscano Cheese wrapped in Bacon

Ostras pochadas "light" con aceitunas y alcaparras al Limon.

Lightly poached Oysters with Olives, capers and lemon

'CURSOS'

Crema de Calcot, gambas y aroma de vanilla.

Cream of baby leeks, spot prawns and vanilla scent

Montaditos de Pato confitado y membrillo y judias blancas y tomates deshidratados.

Acompanado de una esalada de lechugas con rabano e hinojo.

Montaditos of Duck confit with quince and white beans with oven dry Tomatoes.

Served with a crisp mix greens salad, fennel and radishes.

Piquillos con estofado de Rabo de Toro, sultanas y pinones con una salsa de maiz dulce.

Piquillos with braised Oxtail, sultanas and pine nuts served with a sweet corn puree.

Semifredo de turrón con crema catalana Luis Style.

Semifredo of Nugget with crema catalana Luis Style



Call 416-415-2260 to reserve.