

the **chefs'** house

LEARNING IS OUR MAIN INGREDIENT

Dinner Menu Winterlicious, 2012

STARTERS

Tuna Carpaccio with Nicoise Salad, Candied Olives
Cookstown Beet Salad, Goat Cheese, Apple Cider Vinaigrette
(Vegetarian Option) Celery Root Soup with Spiced Walnuts

MAINS

Braised Beretta Farms Beef Short Rib, Pommies Puree, Cipolini Onions
Pan-seared Trout Filet, Caramelized Cabbage Tart, Jerusalem Artichoke Puree
Grilled Herb Marinated Cornish Hen, White Bean Stew, Smoked Pork Hock
(Vegetarian Option) Squash and Ricotta Tortellini, Hazelnuts, Beurre Noisette

DESSERTS

Chocolate Fudge Brownie, Peppermint Ice Cream
Preserved Ontario Blueberry Cheesecake, Almond Gelato
Spiced Carrot Cake, Popcorn Ice Cream

\$25 / person

To reserve your seat on or after January 12th, call 416-415-2260 or book online at thechefshouse.com

