

the **chefs'** house

MENU FOR "RISING STAR CHEF DINNER" featuring

CHEF PATRICK KRISS from

SPLENDIDO – February 17, 2012

RECEPTION

Celery Root & Chestnut Soup
Boudin Noir, Whole Grain Mustard & Apple Puree

DINNER

First Course

Citrus Cured B.C. Steelhead with Avocado, Preserved Lemon, Chili, Shiso & Fennel

Second Course

Sun Choke Angolotti with Roasted King Oyster Mushrooms, Glazed Sun Chokes,
Tarragon & Brown Butter

Third Course

Chicken a la Crème and Roasted Chicken Balantine with Pearl Onions, Carrots,
Celery Baton, Button Mushrooms & Chicken Jus

Fourth Course

Carrot Pain D'Epice with Bourbon Soaked Raisons,
Candied Pecans & Spiced Ice Cream

Tea & Coffee



Call 416-415-2260 to reserve.