

the chefs' house

LEARNING IS OUR MAIN INGREDIENT

Lunch Menu – January 2012

STARTERS

(Vegetarian Option) Cookstown Red Beet, Celeriac, Pear Salad, Goat Cheese Dressing
Warm Baby Octopus Salad, Chorizo, Olives, Fennel
Double Chicken Broth, Mushroom Dumpling

MAINS

Mustard Crusted Salmon Filet, Warm Lentil Salad, Herb Dressing
Coconut Lamb Curry, Steamed Basmati Rice, Mango Chutney
Panini Grilled Beretta Farms Chicken Sandwich, Pickle Red Onion, Frites
(Vegetarian Option) Squash and Ricotta Tortellini, Hazelnuts and Beurre Noisette

DESSERTS

Sticky Toffee Pudding, Salted Caramel Sauce
Ontario Apple Frangipane Tart, Cheddar Cheese Ice Cream
Double Chocolate Pot Au Crème, Espresso Crème

2-courses ~ \$20

3-courses ~ \$25

4-courses ~ \$30

To reserve your seat, call 416-415-2260 or book online at thechefshouse.com

