



FESTIVE LUNCH MENU ~ 2011

APPETIZERS

Arugula & Frisee Salad, Sliced Pears, Pecan & Cranberry Vinaigrette

Caramelized Onion Tart, House Made Cherry Chutney

Thinly Sliced Cured Beef Tongue, Mushroom Salad, Pickled Pumpkin

SOUPS

Ontario Bean Soup, Crème Fraiche

The Chefs' House Soup of the Day

MAINS

Roasted Turkey, Traditional Chestnut Stuffing, Herbed Pan Gravy, Thyme Glazed Root Vegetables

Cedar Plank Baked Soy & Mustard Marinated Salmon Steak

Braised Veal Osso Bucco, Citrus & Tomato Sauce, Yukon Gold Pave

Butternut Squash & Smoked Ricotta Ravioli, Sage Brown Butter

DESSERTS

Niagara Honey Crème Brule, Sun-Dried Blueberry Biscotti

Mincemeat Tart, House-Made Ice Cream of the Day

Plum Crumble, Orange Compote, Chocolate Sauce

2-course Meal: \$ 20.00 per person

3-Course Meal: \$ 25.00 per person

4-Course Meal: \$ 30.00 per person

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

