

# the **chefs'** house

**“RISING STAR CHEFS” DINNER - June 16, 2010**  
featuring  
**COMPASS GROUP CANADA’S “GREEN JACKET” CHEF MASTERS:**  
**Ramanaa Murugadas & Michael McKinnon**

AMUSE BOUCHE

**Nova Scotia “Oulten Farms” Wild Boar Sausage**  
Seared Polenta, Red Onion Marmalade and Wild Mushroom Confit  
**TO’s Umami**  
Cider Marinated Tofu, Pickled Peppers, Spiced Pears, Toasted Nori, Umami Drops

COURSE ONE

**Seared Ontario Duck breast**  
Herb infused duck Confit of Leg, Balsamic Grilled Portobello Mushroom, Micro greens  
And Blood Orange Vinaigrette

COURSE TWO

**Sea Salt- Roasted Bosc Pear Salad**  
Stilton Blue Cheese, Walnut Relish, Lollo Rossa Lettuce, and Port Vinaigrette

COURSE THREE

**Crispy Skinned Black Cod**  
Potato, Pancetta & Watercress Cake, Shaved Local apple & Fennel Salad, Organic Cider sauce and Mustard  
Vinaigrette

COURSE FOUR

**Blackforest**  
Chocolate Sponge, Dark Chocolate Mousse, Kirsch Syrup and Cherry Compote  
**Apple Pie**  
Local Apples, short Bread, Calvados Foam and warm Caramel  
Berry Ice Wine Sorbet



**Call 416-415-2260 for reservations.**