

## Summer Chef at Home Menu

### **FIRST COURSE (choose *either* a salad or soup)**

#### **Salads:**

- Avocado shells stuffed with a puree of avocado, garlic, cherry tomatoes and yellow peppers with a citrus dressing
- Courgette (mini squash) salad with goat cheese and shaved watermelon radishes
- Heirloom tomato salad with Bocconcini cheese, fresh basil and lemon-thyme vinaigrette
- Mediterranean salad - mixed greens, figs, apricots, olives and feta cheese with a sherry honey vinaigrette
- Arugula salad with Asian pears and shaved Parmigiano cheese

#### **Soups:**

- Wild mushroom puree served in cappuccino cups and topped with parmesan crisps
- Spiced apple and butternut squash (dairy, egg and gluten free)
- Classic potato leek soup
- Creamy asparagus soup
- Chilled avocado yogurt soup with cucumber, mint and lemon
- Cucumber and dill soup with fresh mint

**AMUSE BOUCHE** – Your Personal Chef will surprise you with their culinary creativeness

### **MAIN COURSE IDEAS**

- ½ Cornish hen; roasted with lemon, garlic and thyme; with sautéed baby carrots and a sweet pea risotto
- Chicken breast stuffed with roasted red peppers, wild mushrooms and goat cheese with herb roasted potatoes and garlic sautéed greens
- Eggplant Parmigiana served with sautéed green beans and shallots
- Spring Risotto with asparagus and shrimp
- Seared and roasted beef tenderloin medallions, sautéed mushrooms, haricot verts (French green beans) and natural jus lie, served with compound herb butter on the side (\$10/person additional charge)
- Grilled leg of lamb; sautéed greens with shallots and oven roasted herb potatoes (\$5/person additional charge)
- Tea smoked salmon fillet with Citrus-Cucumber Relish and Jasmine Orange Rice
- Branzino in Acquapazza (Mediterranean sea bass fillets poached with garlic, onions, tomatoes and fennel) served with sautéed greens
- Branzino al Cartoccio (Mediterranean Sea Bass with rosemary, garlic and lemon cooked in a packet); with a Salmoriglio sauce and risotto Milanese

**DESSERT**

- A selection of Ontario artisanal cheeses (\$5/person additional charge)
- Balsamic macerated strawberries with cracked black pepper
- Grilled fruits with organic honey and french vanilla ice cream
- Balsamic roasted Pears with honey whipped chevre served with a red wine reduction
- Gluten Free Chocolate torte with a fresh berry coulis
- Bananas flambé with chocolate, french vanilla ice cream and organic honey