



Winter Chef at Home Menu

On Arrival: Tray of Artisan Flat breads with chef's house made seasonal dip; olives; cheese

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

Salads:

- Roasted Butternut Squash Salad with Pears and Stilton served on a bed of lettuces with a simple Dijon balsamic vinaigrette.
- Mediterranean Salad - mixed greens, figs, apricots, olives and feta with a sherry honey vinaigrette
- Bocconcini cheese with tomato coulis, roasted eggplant, fresh cherry tomato salsa & basil
- Roasted red and yellow beets, granny smith apple salad with feta and a lemon-mint vinaigrette
- Apple and fennel salad with a light champagne vinaigrette

Soups:

- Wild mushroom soup served in a cappuccino cup with parmesan crisps
- Gingered Pumpkin Soup with Gruyere Cheese
- Carrot, apple and Ginger soup, pureed with fresh nutmeg
- Spiced apple and butternut squash (dairy free)
- Classic potato leek soup

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

MAIN COURSE IDEAS

- ½ Cornish hen; roasted with a cranberry port glaze; with sautéed green beans and a root veg 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
- Seafood risotto with a medley of fresh fish and shellfish
- 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)
- Skirt steak with chimichurri sauce; candied root vegetables and sautéed greens
- 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
- Seasoned Mediterranean Sea Bass fillet, poached on a bed of greens and served with oven roasted tomato couscous
- Branzino in Acquapazza (Mediterranean sea bass fillets poached with garlic, onions, tomatoes and fennel) served with sautéed greens
- Fresh fish al Cartoccio - the Chef will pick the freshest fish (trout, char or Branzino) cooked in a packet with rosemary, lemon, garlic); served with a Salmoriglio sauce and risotto Milanese

DESSERT

- A selection of Ontario artisanal cheeses (\$5/person additional charge)
- 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
- Dark Chocolate Mousse with fresh berries