



STRATFORD CHEFS SCHOOL

2011/2012 Lunch Menus

Dates and Menus are Subject to Change

Wed Oct 26, 2011

Beetroot Agnolotti with Butter Chives and Beet Discs
Or
Pork Rilletto with a Deep-fried Poached Egg and Cornichons Relish

Braised Beef Short Ribs with Polenta Fries and Root Veg
Or
Pan-fried Scallops with Lentils, Parsnip and Porcini Mushroom Jus

Apple Tart with Cinnamon Ice Cream

Thurs Oct 27, 2011

Albacore Tuna Ceviche
Or
Potato Gnocci with Braised Short Rib

Shellfish Bouillabaisse with Rouille
Or
Braised Lamb Shanks with Root Vegetables

Doughnuts with Chocolate Sauce and Ginger Sorbet

Fri Oct 28, 2011

Pork Rilletto Croquettes with Charlotte's Salad
Or
Smoked Trout Salad with Vegetable Nicoise and Piquillo Pepper Vinaigrette

Pan Seared Scallops with Cauliflower Puree and Brown Butter Vinaigrette
Or
Grilled Pork Tenderloin with Lentil Ragout and Roasted Root Vegetables

Gougère with Thyme Ice Cream and Tomato Water Reduction

Wed Nov 2

Mackerel Escabeche with Shaved Fennel and Paprika Oil

Or

Jerusalem Artichoke soup with Buttery Croutons and Parsley-Garlic Salsa Verde

Grilled Flank Steak with Frites, Pickled Shitake Mushrooms and Warm Green Bean Salad

Or

Herb Roasted Chicken with Local Organic Fall Vegetables and Cider

Tropical Fruit Salad Cardamom Ice Cream and Orange –Ginger Tuile

Thurs Nov 3

Crispy Pork Rilette with Pickled Japanese Eggplant and Roasted Shallot Vinaigrette

Or

Sweet Garlic Soup with Organic Beet Salsa

Cod Cakes with Braised Cabbage, Bacon and Riesling

Or

Leg of Lamb with Romesco Sauce, Braised Fennel and Potatoes

Apple Galetter with Sour Cream Gelato and Honey Caramel Sauce

Fri Nov 4

Shallot Hill Butternut Squash Soup with Parisienne Gnocchi and Pepita

Or

Smoked Duck Ham with Frisee and Pickled Mushrooms

Cro Farms Tea Marinated Quail with Bok Choy and Scallion Sauce

Or

Seared Trout with White Asparagus, Rainbow Chard and Smoked Trout Vichyssoise

Apple Crumble with Cheese Ice Cream

Fri Nov 11

A Selection of Stratford Chefs School Charcuterie

Or

Smoked BC Albacore Tuna with Belgain Endive, Sheeps'-Milk Cheese and Beet Vinaigrette

Or

Ravioli with Monforte Ricotta, Butter Emulsion and Toasted Walnuts

Lake Ontario Pickerel Tacos with Guacamole, Coleslaw, Pickled Tomatillos and Jicama Salad

Or

Willowgrove Hill Pork Belly with Bok Choy, Watermelon Radish and Spicy Brown Butter Sauce

Churros with Maple-Bacon-Chipotle Ice Cream

Wednesday Nov 16

A Tribute to Student Chef Kevin Peralta's Panamanian Heritage

Ceviche
Or
Empanadas

Pork Belly
Or
Pickerel

Dark Chocolate Brownie with Aztec Chocolate Sauce

Thursday Nov 17

Roast Pumpkin Soup with Bacon and Monforte Sheeps'-Milk Cheese
Or

Octopus Carpaccio with Jicama and Green Cabbage Salad, Lemon and Olive Oil

Pan-Fried Sablefish with Cauliflower Purée, Potato Dumplings and Tamarind Brown Butter
Or

Braised Pork Belly with French Lentil Cassoulet and Pickled Radish

Chocolate and Dolce de Leché Bread Pudding with Spiced Ice Cream

Friday Nov 18

French Onion Soup, Sourdough Croutons with Emmental, Gruyere and Jarlsberg Cheeses
Or

A Selection of Stratford Chefs School Charcuterie
Or

Shallot Hill Heirloom Carrot Terrine with Pickled Mushrooms and Tatsoi Emulsion

Pork Belly Confit with Ruby Swiss Chard and Sweet Potato 'Fries'
Or

Pan-Fried Pickerel with Warm Potato Salad, Bok Choy and Bagna Cauda
Or

Vegetarian Crepes

Chocolate Trio
Or
Lemon Tart

Wednesday Nov 23

A Selection of SCS Charcuterie with Accompaniments
Or

Sweet Onion and Pork Hock 'Cinquante' Soup with Guajillo Peppers and Gruyère

Tourtière with Organic beet and Carrot Salad and Piccalilli
Or
Roast Duck Breast with Orange Juice Braised Fennel and Confit Potatoes

Tarte Tatin with Maple Ice Cream and Thyme Caramel

Thursday Nov 24

'Ploughmans' Salad with Virginia Style Ham, Grainy Mustard, Shaved Parmesan and Pickled Vegetables
Or
Puree of Jerusalem Artichokes Soup with Sheeps'-Milk Cheese and Parsely Pistou
Or
Grilled BC Sardine with Greens and Pickled Vegetables

Perth County Chicken Stew with Dumplings and Scallion Salsa
Or
Pacific Halibut with Pumpkin Velouté, Fingerling Potatoes and Brussels Sprouts

Pecan-Walnut Bar

Friday Nov 25

Hot and Sour Soup
Or
Chilled Coconut Soup

A Selection of Dim Sum Inspired Items

Dessert

Wednesday Nov 30

Ramen Style Chicken Noodle Soup
Or
Breaded Mushroom Salad with Blue Cheese Dressing

Grilled Chicken Cobb Salad
Or
Pulled Pork Crostini with Coleslaw

Chocolate Brownie Sundae with Banana Ice Cream

Thursday Dec 1

Split Pea Soup with Mint Oil

Or

Charcuterie

Roast Chicken with Root Vegetables

Or

Pork Loin Stuffed with Figs

Apple Fritters with Cardamom Ice Cream

Friday Dec 2

A Selection of Stratford Chefs School Charcuterie with Accompaniments

Or

Shrimp Cocktail Tasting Plate

Or

Steamed Mussels

Hot and Sour Chicken Wings

Or

Shellfish Pot Pie

Or

Smoked TJ's Trout Eggs Benedict

Caramel Popcorn Balls with Brown Butter Ice Cream

Or

Chocolate Pudding

Wed Dec 7

Braised Rabbit 'Mac 'n Cheese' with Cavatelli and Cauliflower Cream Sauce

or

Crispy Fried Egg Salad, with Celeriac Remoulade, Greens, Roasted Shallot Vinaigrette and Crostini

Sous Vide Trout with Creamy Polenta, Fava Bean Succotash and Red Butter Sauce

or

Pan-Roasted Duck Breast with Oyster Mushrooms, Truffled Parsnip Puree and Sauce Chasseur

Orange and Spiced Chocolate Tart with Early Grey and Praline

Thurs Dec 8

Short Rib Tempura with Asian Pear Salad

Or

Checkerboard Carpaccio of Ahi Tuna and Mackerel with Ponzu, Daikon and Wasabi Peanuts

Korean Seafood Hot Pot

Or

Roast Pork Loin with Fermented Black Beans Sauce and Kumquat Compote

Chocolate tart with White Wine Sorbet and Matcha Shake

Fri Dec 9

Manilla Clams with Chorizo and Fennel

Or

Octopus Salad with Carrot and Anchovy Salad

Or

'Sharkuterie'

A Selection of Stratford Chefs School Cured Fish and Shellfish

Poached Sockeye Salmon

Or

Pan-Fried Silver Bass

Or

Grilled Sardines with Smelts

Dessert

**Wed Dec 14
Christmas Lunch**

Hors d'oeuvres

(Devilled Eggs, Pickles and Chicken Liver Mousse)

Jerusalem Artichoke Soup with Foie Gras and Porcini

Coulibiac of Salmon

Chocolate Cakes with Praline Ice Cream and Hazelnut

**Thurs Dec 15
Christmas Lunch**

Marinated Olives and Pickles

Slow Roasted Trout with Apple and Horseradish

Rack of Veal with Potato Pavé and Goulash Sauce

Dessert

**Fri Dec 16
Christmas Lunch**

Brandade

Cassoulet with Arugula

Christmas Pudding

Wednesday January 11

Duck "Rillette & Parfait"
Citrus Crème Fraiche, Squash Chips
and Candied Pumpkin Seeds

Or

"Charred" Octopus Tentacles
Fingerling Potatoes, House Chorizo, Marcona Almonds
and Salsa Verde

Braised Veal Cheeks
Pomme Puree, Mini Beets, Caramelized Fennel
and Sauce Bordelaise

Or

Atlantic Sole
Parsnip Puree, Brown Butter Beluga Lentils, Brussel Sprout Leaflets
and Meyer Lemon Emulsion

Milk Chocolate "Mousse"
Crème Anglaise and Blackberries

Thursday January 12

'Lox' Plate
Gravlax, Pastrami-Cured Trout, Applewood Smoked Trout, Oil-Cured Trout,
with Crème Fraiche, and House Pickles

Or

Matzo Ball Soup
Celery and Carrot Brunoise

Braised Brisket
Prune and Sweet Potato Tzimmes

Or

Sautéed Kreplach
House-made Ricotta and Chicken Liver Filling, and Onion Sauce

Chocolate Babka Bread Pudding
Manischewitz Sabayon

Friday January 13

Soy-Cured Salmon
or
Beef Carpaccio

Braised Lamb Shanks
or
Trout Niçoise

Banana Cake with Kahlua Ice Cream

Friday January 20

Fish and Bake
Grilled Sardines, Fried Bake, and Cabbage Slaw

Or

Pickled Papaya Salad
Wild Arugula, Avocado and Cashews

Goat Curry

Or

Chicken Stew

Pumpkin Callaloo
Paratha Roti and Herbed Roti
Rice

Spiced Cake
Dolce De Leche and Ginger Ice Cream

Or

Coconut Panna Cotta
Macaroons and 'Drunken' Pineapple

Friday January 27

Cauliflower Soup with Pistachio Pesto

Or

Beetroot Consommé with Chorizo and Pepita

(Mains will be a choice of 4-5)

Fried Smelts with Bagna Cauda

Confit Pork Belly with Parsnip Pear Purée and Soffritto

Crispy Pig's Ears with Fennel Salad

Rabbit Sausage with Carrot Purée

Lamb's Tongue with Hummus and Pepper Relish

Pan-Fried Pickerel with Eggplant Caponata and Guanciale

Fried Brussels Sprouts

Gnudi with Sage and Hazelnut Brown Butter

Polenta Cake with Mushrooms and Smoked Chevre

Albacore Tuna and Crispy Sweetbreads

Polenta Cake with Lemon Curd and Crème Fraiche

Or

Salted Chocolate Terrine with Rosemary and Olive Oil

Wednesday February 1

Warm Fennel Vichyssoise
Parmesan Crisp

Or

Crispy, Smoked Sweetbreads
Bacon, and Horseradish Cream

Confit of Quail
Chestnut Gnocchi and Black Trumpet Mushrooms

Or

Braised Beef Short Ribs
Barley Risotto, Salsify and Herb Purée

Brown Butter and Amaretto Genoise
Crème Fraiche Ice Cream, Fig Sauce and Gingerbread Tuile

Thursday February 2

Samosas with Cachoombbar
Fried Samosas with Indian Spiced salad

or

Onion Bhaji
with Tamarind Sauce

Assortment of Curries
Home Style Lentils
Vegetable Korma
Murgh Makhani (Butter Chicken)
Lamb Vindaloo

Served with Naan Bread and Basmati Rice

Coconut Mango Sorbet with Gulab Jamun and Garam Masala Tuile

Friday February 3

Butternut Squash Soup
Or
Beetroot Dumplings
Or
A Selection of Stratford Chefs School Charcuterie with Pickles and Condiments

Crispy, Succulent Duck Confit with Mustard Greens, Shiitake Mushrooms and Scallion Sauce
Or
Braised Pork Belly with Leeks and Macaroni and Cheese
Or
Pan-Fried Trout with Coleslaw, Potato Pavé and Brown Butter and Caper Vinaigrette

Orange Ice Cream Sandwich with Anise Caramel Dipping Sauce
Or
Chocolate Tart with Pistachio Brittle

Wednesday February 8

Chicken Wings
Or
Piquillo Pepper Poppers

Hot Dog Tasting
Or
Hamburger Tasting Plate

Root Beer Floats

Thursday February 9

Jerusalem Artichoke Puree with Goats'-milk Cheese
Or
Mackerel and Albacore Tuna Ceviche with Aji Amarillo
Or
Charcuterie Plate with Pickles

Venison with Carrots, Pickled Red Onions and Red Wine Jus
Or
Quail with Confit Fingerling Potatoes and Chipotle Jus

Or
Pan-Fried Whitefish with Japanese Eggplant, Lentils and a Wakame Broth

Citrus Crème Brulée with Marinated Oranges
Or
Chocolate Mousse with a Graham Cracker Tuile

Friday February 10

Split Pea Soup with Crisp Confit of Pork Belly
Or
Pan Seared Scallops with Sweet Potato Purée, Oyster Mushrooms and Balsamic Reduction
Or
Salt Cod Fritters with Jicama Coleslaw

“Jigg’s Dinner”
Braised Beef Short Ribs with Roasted Root Vegetables
Or
Halibut Cheeks with Beet Greens and Fried Capers
Or
Pea stuffed Ravioli with Swiss Chard, Pinenuts and Brown Butter

Desserts to be announced