



# STRATFORD CHEFS SCHOOL

## 2011 / 2012 Culinary Repertoire Menus

Dates and Menus are Subject to Change

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### Monday October 24

*Bourride de Baudroie* (Fish Soup with Garlic Mayonnaise)  
Globe Artichoke Salad with *Barigoule* Vinaigrette  
Peppercorn-Crusted Flank Steak with Baked Beets and Horseradish Cream  
Floating Island with Passion Fruit Mousse

### Tuesday October 25

Potted Smoked and Steamed Trout Rillettes  
Grilled Portobello Mushroom Salad with Sheeps'-Milk Cheese and Pickled Eggplant  
Navarin of Lamb *Printanier*  
Tarte Tatin with Late Harvest Riesling Ice Cream

### Wednesday October 26

Tuna Carpaccio with Watercress Salad and Balsamic Vinaigrette  
Beetroot Agnolotti with Butter and Chives  
Roast Pork Loin with Root Vegetables and *Pommes Parisienne*  
Warm Apple Charlotte with White-Wine Sabayon

### Thursday October 27

Grilled Endive Salad with Arugula  
Pasta with Giblet Sauce  
Pan-Fried Sablefish with Ratatouille  
Bittersweet Chocolate Tart

### Friday October 28

Mussel Soup *au Pistou* (Mussel Soup with Pesto)  
Endive and Roquefort Salad  
Entrecôte à la Béarnaise with Grilled Mushrooms, Braised Fennel and Roasted Carrots  
Rice Pudding with Sour Cream Sorbet

### Monday October 31

Fish and Shellfish Cakes  
Shaved Globe Artichoke and Florence Fennel with Crispy Prosciutto and Frisée  
Confit of Duck with Sauce Diable  
Honeyed Pear and Almond Cream Tart

**Tuesday November 1**

Trout and Tuna Tartare  
Salad of Curly Endive, Bacon and Roquefort  
Grilled Leg of Lamb with Moroccan Ratatouille and Rosemary Aioli  
Iced Chocolate and Coffee Mousse with Coffee Granita

**Wednesday November 2**

Frisée Salad Lyonnaise Style  
Beetroot Agnolotti with Brown Butter  
Pan-Fried Sablefish with Zucchini, Red Pepper Confit and Mussel-Garlic Broth  
Lemon Tart with Orange Sorbet

**Thursday November 3**

Warm Mussels with Marinated Vegetables  
Pear, Watercress and *Fourme d'Ambert* Salad  
Braised Veal Shanks (Ossobuco) with Creamy Polenta  
Citrus Gelatin with Fresh Fruit and Pineapple Granita

**Friday November 4**

Leeks Vinaigrette  
Fish Soup with Onions Stewed in Saffron  
*Tournedos à la Forêtier*  
Caramel Apricot Brioche Pudding with *Cajeta* (Goats' Milk) Caramel and Wine Ice Cream

**Monday November 14**

Beef Carpaccio with Anchovies, Capers and Parmesan  
Wild Mushroom Risotto  
Cured Duck Leg Pot au Feu with Herb Oil  
Buttermilk Panna Cotta

**Tuesday November 15**

Shrimp Bisque with Deep-Fried Brandade  
Marinated Baby Leek and Roasted Portobello Mushroom Salad with Green Lentils  
Lamb Shank Daube with Spätzle  
Double Lemon Tart

**Wednesday November 16**

Butternut Squash Soup with Brown Butter, Sage and Nutmeg flavoured Crème Fraîche  
Pickled Radish and Red Onion Salad with Baby Carrots and Cucumbers  
Cured Pork Loin with Fennel Gratin and Grilled King Oyster Mushrooms  
Open-Faced Apple Tart with Green Apple Sorbet

**Thursday November 17**

Rabbit Rillettes with Spiced Prune Purée  
Smoked Trout Salad with Belgium Endive and Green Apple with Yogurt Dressing  
Braised Short Ribs of Beef with Root Vegetables  
Panna Cotta with Ginger

**Friday November 18**

Little Gem Lettuce Salad with Marinated Anchovies, Croutons and Pecorino Romano  
Butternut Squash Ravioli  
Roast Lamb with Celeriac Purée and Baked Eggplant  
Crème Brûlée with Walnut Drop Cookies

**Monday November 21**

*Purée Palestine* (Jerusalem Artichoke Soup)  
Roasted Beet and Mâche Salad with Sheeps'-Milk Cheese  
Pot-Roasted Pork Loin with Fall Fruits  
Crispy Pastry Creams with Marinated Fruit and Lavender-Honey Ice Cream

**Tuesday November 22**

Oyster Soup  
Iceberg Lettuce with Blue Cheese Dressing, Oven-Roasted Tomatoes and Bacon  
Lake Huron Whitefish with Fennel-Onion Confit and Tapenade Sauce  
Crêpes with Pear Ice Cream and Cognac-Caramel Sauce

**Wednesday November 23**

Duck Liver Croutons  
Beet Salad with Walnuts  
Roast Chicken with Leek Gratin and Potatoes Anna  
Chocolate Almond Cake with Honeyed-Walnut Ice Cream

**Thursday November 24**

Roast Bone Marrow and Parsley Salad  
Caramelized Fennel Soup  
Poulet Sauté Chasseur  
Blood Orange and Walnut Semifreddo

**Friday November 25**

Duck Breast Prosciutto with Artichoke Antipasti  
Warm Salad of Rainbow Trout, Watercress and Crispy Potatoes with Tomato Vinaigrette  
Braised Rabbit Legs with Buttered Noodles and Mushrooms  
Pineapple Fritters with Piña Colada Sauce