



STRATFORD CHEFS SCHOOL

2010/2011 Culinary Repertoire Menus

Dates and Menus are Subject to Change

Monday October 25

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

Tuesday October 26

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

Wednesday October 27

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

Thursday October 28

Globe Artichoke Salad with *Barigoule* Vinaigrette
Quail Risotto garnished with Grilled Red Onions
Peppercorn-Crusted Flank Steak with Baked Beets and Horseradish Cream
Floating Island with Passion Fruit Mousse

Friday October 29

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

Monday November 1

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 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

Wednesday November 3

Bourride de Baudroie (Fish Soup with Garlic Mayonnaise)
Endive and Roquefort Salad
Entrecôte à la Béarnaise with Grilled Mushrooms, Braised Fennel and Roasted Carrots
Rice Pudding with Sour Cream Sorbet

Thursday November 4

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

Friday November 5

Salmon 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

Monday November 8

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

Tuesday November 9

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

Wednesday November 10

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

Thursday November 11

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 Baked Eggplant
Open-Faced Apple Tart with Green Apple Sorbet

Friday November 12

Shrimp Bisque with Deep-Fried Brandade
Marinated Baby Leek and Roasted Portobello Mushroom Salad with Green Lentils
Lamb Shank Daube with Spätzle
Apple Confit with Spiced Ice Milk and Caramel Cardamom Sauce

Monday November 15

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

Tuesday November 16

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

Wednesday 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
Warm Apple Tart with Date Ice Cream and Red Wine Caramel

Thursday November 18

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

Friday November 19

Soupe de Poissons Provençal with Rouille
Iceberg Lettuce Slices 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