

JOY ROAD
CATERING



-CUIDINE DV TERROIR-

Stratford Chef School
Friday, February 10th, 2012

James MacGuire's chicken liver mousse
Pointe-a-Calliere
Membrillo
greens from Anthony with cider vinaigrette

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Trout with watercress sauce
sorrel, fennel
beet & juniper pickled shallots

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Avalon smoked duck breast & confit leg
potato rosti with apple & Jerusalem artichoke
balaton cherry gastrique

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Dark chocolate pots de creme with honey
lavender shortbreads

Fresh chocolate mint tisane
or locally roasted coffee