



STRATFORD
CHEFS
SCHOOL

2011/2012 Western Canadian Chef Menus

Dates and Menus are Subject to Change

February 6, 2012

Chef James Walt

Araxi, Whistler, British Columbia

Amuse Bouche

Vancouver Island Albacore Tuna Tataki with ponzu pearls
Butternut Squash Soup with apple curry oil

Organic Ocean BC Spot Prawns

cold smoked Lois Lake steelhead and avocado salsa verde
spot prawn beignet

Yarrow Meadow Duck Breast

with foie gras boudin, celery root puree and sauce diable

Natural Pemberton Valley Beef

slow cooked shortrib with pickled salsify and sunchoke chips
house ricotta cheese and beef cheek ravioli

Araxi Lemon Tart

with sweet pastry crust and crème fraiche ice cream
preserved raspberry coulis

Petit Fours

BC hazelnut macaroon, preserved fruit jellies and chocolates

February 7, 2012

Chef James Walt

Araxi, Whistler, British Columbia

Amuse Bouche

Vancouver Island Octopus with spiced chickpea puree
Foie Gras Grougere with rosemary and orange

BC Dungeness Crab

in an egg crepe with smoked Skeena River sockeye salmon
watercress and crisp Kusshi oysters

Fraser Valley Organic Pork Cheeks

with house ricotta gnocchi, arugula and chimichurri

Peace River BC Lamb

parmiggiano-reggiano polenta and black olive jus
Pemberton beets and crosnes

"New Style" Black Forest Cake

amarena cherries and vanilla cream

Petit Fours

BC hazelnut financiers, raspberry jellies and frozen coconut truffles