



STRATFORD
CHEFS
SCHOOL

2011/2012 Western Canadian Chef Menus

Dates and Menus are Subject to Change

Monday January 30, 2012

Chef Brock Windsor

Stone Soup Inn, Cowichan River, Vancouver Island

Jerusalem artichoke red scaber bisque

Seared Qualicum scallops, parsnip two ways, roasted pear and shellfish brown butter

Squab with huckleberry jus, blue hubbard squash, collards with bacon, sage rösti

Poached pear, rosemary caramel, walnuts and tuile, berry sorbet

Tuesday January 31, 2012

Chef Brock Windsor

Stone Soup Inn, Cowichan River, Vancouver Island

Endive hazelnut salad, apple, beet and oxeye daisy greens

Marinated black cod, hot cucumbers vinaigrette, wild oyster mushrooms

Lamb neck braised with morels, miso poached cabbage, roasted carrot, celery root and onions

Jonagold apple strudel, fresh ice cream, brandied cherries, burnt hazelnuts