

JOY ROAD
CATERING



-CUIDINE DV TERROIR-

Stratford Chef School
Thursday, February 9th, 2012

Ruth's fresh goat cheese
Golden, purple & Chioga beets
Anthony's greenery
blood orange & champagne vinaigrette

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Heirloom tomato consommé
salt cod, saffron, basil & fennel

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Pork loin (from our happy pigs)
onion soubise
fingerling potatoes, Brussels sprouts & baby carrot

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Okanagan preserved peach tart
orange blossom, lemon & brandy
crème fraiche

Fresh chocolate mint tisane
Locally roasted coffee