

JOY ROAD
CATERING



-CUIDINE DV TERROIR-

Stratford Chef School
Wednesday, February 8th, 2012

Olive oil fried cauliflower
roasted espelette pepper
anchovy, quail egg & lemon

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Rotolo of roasted squash, beet greens/chard
sage browned butter & fresh homemade ricotta

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Lamb loin
stone ground polenta with parmesan & rosemary
Caponata with currants & pine nuts
lamb jus with marjoram

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Zabaglione with late harvest Muscat
red wine poached figs (or balaton cherries)
Similkameen Apiary honeycomb

Fresh chocolate mint tisane
or locally roasted coffee

