THE CHEF'S TABLE
AT FANSHAWE COLLEGE

A taste of student success

LUNCH

• APPETIZERS •

Daily Soup **$8**

Potato Crusted Shrimp
Ocean Wise shrimp, crumbled chorizo, potato crust, romesco, grilled spring onion crema **$12**

Winter Bruschetta
with cherry tomatoes, shallots, pancetta, Bartlett pears, and chèvre **$10**

Created by Lucia Stevenson

Chef's Table Caesar Salad
add chicken or salmon $3
with house cured bacon, focaccia croutons, and housemade roasted garlic dressing **$10**

Sweet Potato Fritter
with honey whipped chèvre and cranberry orange chuttney **$10**

• ITEMS TO SHARE •

The Boards
vegetarian/gluten free options
additional breads & crackers to any shareable **$2**

Pickle
with house brined and fermented items **$6**

Meat
with homemade charcuterie **$8**

Cheese
locally sourced **$8**

Triple
with all three shareables, plus bread and crackers **$24**

Daily Assorted Dip
with homemade chips ..... **Market Price**

Daily Flatbread ..... **Market Price**

Please inform your server of any allergies that you may have prior to ordering.

Thank you for supporting student learning!
Chefs wearing red jackets are students from our Culinary Skills and Culinary Management programs. Servers wearing grey shirts are students from our Food and Beverage Management and Hospitality programs.

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LUNCH

• ENTREES •

Ocean Wise Seafood Chowder
with mussels, pickerel, shrimp, and salt pork with a fresh buttermilk biscuit **$18**

Housemade Pastrami Sandwich
includes your choice of soup, salad or hand-cut fries| caesar's salad $2
with rye bread, ballpark mustard, sauerkraut and Gunn's Hill handeck cheese **$15**

Sesame Crusted Tofu
substitute salmon $3
with soba noodles, bok choy, and edamame in a miso broth **$18**

Eggs Henny
poached hen's eggs on a potato and chorizo hash with kale, brussel sprouts, and choron sauce **$14**

Clear Creek Grilled Chicken Souvlaki
includes your choice of soup, salad or hand-cut fries | caesar's salad $2
on fresh flatbread with preserved lemon tzatziki, kalamata olives, feta, tomato, onion and cucumber **$16**

Butchers Burger
vegetarian options available
includes your choice of soup, salad or hand-cut fries | caesar's salad $2
Clear Creek Farm's organic grass-fed Angus beef, home-baked roll, house-smoked bacon, leaf lettuce, 5 Brothers cheese, tomato jam, garlic dill pickles, buttermilk fried onions **$16**

ocean wise A SUSTAINABLE CHOICE

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FEAST ON

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THE CHEF'S TABLE
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DINNER

• APPETIZERS •

Daily Soup **$8**

Maple Lacquered Smoked Salmon
with cured egg yolk, pickled red onion, squash mousse, chervil, and puffed quinoa **$12**

Winter Bruschetta
with cherry tomatoes, shallots, pancetta, Bartlett pears, and chèvre **$10**
Created by Lucia Stevenson

Chef's Table Caesar Salad
with house cured bacon, focaccia croutons, and housemade roasted garlic dressing **$10**

Seared Ocean Wise U10 Sea Scallops
with fresh herb buerre blanc, bacon crumble **$16**

• ITEMS TO SHARE •

The Boards
vegetarian/gluten free options
additional breads & crackers to any shareable **$2**

Pickle
with house brined and fermented items **$6**

Meat
with homemade charcuterie **$8**

Cheese
locally sourced **$8**

Triple
with all three shareables, plus bread and crackers **$24**

Daily Assorted Dip
with homemade chips ..... **Market Price**

Daily Flatbread ..... **Market Price**

ocean wise
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DINNER

• ENTREES •

Ocean Wise Sous Vide Pickerel
with herb crust, shrimp risotto, foie gras ganache **$24**

Metzger's Rib Eye Steak
with Yukon gold potato purée, bacon jam, and creamed swiss chard **$26**

Beet Ravioli
with a root vegetable cream sauce..... **$18**

Created by Devin O'Malley

Butter Chicken
with preserved lemon pilaf and fresh naan **$22**

Sesame Crusted Tofu
with soba noodles, bok choy, and edamame in a miso broth **$18**

Butchers Burger
vegetarian options available
includes your choice of soup, salad or hand-cut fries | caesar's salad $2
Clear Creek Farm's organic grass-fed Angus beef, home-baked roll, house-smoked bacon, leaf lettuce, 5 Brothers cheese, tomato jam, garlic dill pickles, buttermilk fried onions **$18**

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CERTIFIED TASTE FEAST ON OF ONTARIO

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DESSERT

Tiramisu
with ice wine sabayon and fresh berries **$8**

Raspberry Chocolate Truffle Cake
with raspberry coulis and a decadent truffle **$8**

White Chocolate & Pumpkin Paris-Brest
Pâte à Choux with butternut squash and white chocolate ganache montee, roasted pumpkin seeds and maple pomegranate coulis **$8**

Created by Giorgos Khoshaba

Burnt Honey Crème Brûlée
with pistachio cherry biscotti **$8**

COFFEE

Coffee
locally roasted from O-Joe **$1.50**

Espresso, Americano **$2**

Cappuccino, Latte **$2**

Mochaccino **$4**

Organic Tea
English Breakfast, Cochin Masala Chai, Berry Berry, Earl Grey, Sencha Fuji Green, Sereni-Tea **$1.50**

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