

Rundles Dinner Menu

PRICE \$93.50 PER PERSON INCLUDES ONE SELECTION FROM THE APPETIZER SECTION, THE MAIN DISH, DESSERT, AND COFFEE OR TEA. WINE, TAXES AND SERVICE ARE EXTRA

APPETIZERS

An IMPROMPTU SEASONAL SOUP to be announced

WHITE ASPARAGUS and GRILLED KING OYSTER MUSHROOMS with arugula seedlings, bean sprouts, Thai basil, and a mustard sauce

SEARED YELLOWFIN TUNA with FILLET OF VEAL POACHED IN OLIVE OIL and caper dressing

GRILLED SARDINES with Florence fennel, sweet red peppers, chorizo, avocado mayonnaise, and Kaya's incredible onion chips

COLD POACHED LOBSTER SALAD garnished with salmon roe and yuzu jelly, compressed cucumbers, and dill oil

MAIN DISHES

VEGETARIAN, RICOTTA GNOCCHI in a vegetable consommé, garnished with tarragon and pea shoots, and Parmesan crisps

PAN-FRIED ALASKAN HALIBUT with baby bok choy, edamame (young soybeans), shrimp dumplings, and a ginger-flavoured, bonito broth

ROAST *COFFRE* (breast-on-the-bone) OF ORGANIC CHICKEN cauliflower purée, braised leeks, and a hazelnut and brown butter jus

LOIN of ONTARIO LAMB and LAMB SHOULDER CONFIT in a Moroccan-spiced jus, with Jerusalem artichoke purée, baby spinach, and a sprinkling of sheep's-milk yogurt

DRY-AGED RIB EYE of ONTARIO ANGUS BEEF king oyster mushrooms, baby turnips, Romesco (Catalonian, nut and pepper) sauce, and roasted garlic jus

DESSERTS

CANADIAN, UNPASTEURIZED MILK CHEESES with Rundles' crackers, and walnut raisin bread

BECAUSE THESE CHEESES ARE BEST ENJOYED WHEN THEY ARE AT ROOM TEMPERATURE, PLEASE ORDER THEM WHEN YOU ORDER YOUR DINNER, SO THAT THERE IS TIME FOR US TO BRING THEM TO THEIR OPTIMUM FLAVOUR.

CHOCOLATE and MASCARPONE SUNDAE with mango and passion fruit

CHESTNUT PARFAIT vanilla-flavoured poached pears, and chestnut wafers

A SEASONAL, FRESH FRUIT DESSERT to be announced

PROFITEROLES FILLED WITH MINT ICE CREAM crème fraîche, and chocolate sauce

GLAZED, DOUBLE LEMON TART and orange sorbet

BITTER CHOCOLATE and ROASTED HAZELNUT TORTE with late harvest riesling ice cream

COFFEE or TEA

ESPRESSO (\$3.50 extra)

THE STRATFORD CHEFS SCHOOL

MANY OF THOSE WHO WORK IN RUNDLES' KITCHEN ATTEND, OR ARE GRADUATES OF, THE STRATFORD CHEFS SCHOOL. IF YOU WOULD LIKE TO ENCOURAGE THEIR DEVELOPMENT, PLEASE CONSIDER THE "SUPPORT A STUDENT CHEF" PROGRAMME.

RUNDLES GIFT CERTIFICATES

SEEKING A UNIQUE "GASTRO-GIFT" FOR SOMEONE SPECIAL? CONSIDER A RUNDLES GIFT CERTIFICATE