

casual fine dining on campus

Friday, October 19th and Saturday, October 20th

served from 11:30 am to 2:00 pm



Fall 2012 *Convocation*

FRIDAY, OCTOBER 19TH

Mixed greens, poached pears, toasted walnuts,
gorgonzola cheese & cranberry vinaigrette

Braised chicken on creamy leeks with Yukon gold croquette &
gingered carrots

Or

Blood orange glazed grilled salmon with jasmine rice & sautéed bok choy

Or

Sweet corn & roasted red pepper risotto with parmesan
& chipotle-lime butter

Five-spice plum tart



SATURDAY, OCTOBER 20TH

Arugula, apple, golden raisin & fennel salad with champagne vinaigrette

Chicken supreme with coconut-curry cream & basmati rice pilaf

Or

Red snapper with basmati rice, sautéed bok choy & chili jam

Or

Sweet pea falafel with grilled portobello & almond fennel pistou

Pumpkin pot au crème

\$26.95 PLUS TAX & GRATUITY

Please notify your server regarding any dietary concerns.

Please note tables of 6 or more requesting separate
cheques will be subject to 20% gratuity.

Call **888-4567, ext. 33801** for reservations

University Club