

casual fine dining on campus

Friday, January 25th, 2013

served from 11:30 am to 2:00 pm



Fireside Fridays

The Club's First International Salmon Day

Bisque

... rich & velvety, flavoured with brandy & fresh herbs
\$6.95

Smoked

... shaved fennel, pickled red onion & house greens with
beet-orange vinaigrette, garnished with
crispy celery root & carrot chips
\$14.25

Seared

... bacon-red potato hash, asparagus & red wine cream
\$15.95

Grilled

... green onion & ginger, cashew Longton rice &
baby bok choy
\$15.95

Poached

... slow poached in olive oil & fresh dill,
fingerling potatoes & green beans
\$15.95

Dessert

... candied & served with sumac ice cream & birch syrup
\$6.95

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

Please notify your server regarding any dietary concerns

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

University Club