

casual fine dining on campus

June 11th -15th, 2013

served from 11:30 am to 2:00 pm



# Spring 2013 Convocation

## TUESDAY, JUNE 11TH

Arugula with five-spice roasted  
plums, walnuts & sun-dried  
cherries, citrus-ginger vinaigrette

Butter chicken with biryani rice &  
roasted cauliflower tagine

Or

Snapper with tomatillo salsa verde  
& chipotle corn cake

Or

Moroccan chickpea & vegetable  
spring roll with cilantro yoghurt

Roasted apple crumble with  
pumpkin seed streusel



## WEDNESDAY, JUNE 12TH

Carrot ribbons, pea shoots &  
edamame with spicy sesame  
dressing

Grilled & smoked chicken, fresh  
asparagus, ginger, scallions & egg  
noodles, miso soy glaze

Or

Panko crusted sole with lobster  
rémoulade, rice & bok choy

Or

Herbed polenta with dill  
infused ratatouille

Rich dark chocolate  
pot au crème,  
spiced berry-orange compote

## THURSDAY, JUNE 13TH

Apple-celery root salad tossed  
with fine herbs, toasted seeds &  
sunflower-flax vinaigrette

Cumin-parmesan crusted  
chicken supreme, rich  
tomato sauce & sweet  
potato mashed

Or

Roasted salmon with pumpkin  
seed crust, butternut squash  
sauce, yellow beans &  
potato croquette

Or

Asparagus & brie risotto  
with sun-dried tomato pesto

Strawberry shortcake parfait,  
Ontario fresh berries  
with cardamom spiced  
cream & fennel  
infused cake



\$26.95  
PLUS TAX & GRATUITY

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

Please notify your server  
regarding any dietary concerns

## FRIDAY, JUNE 14TH

Jewelled cous-cous salad with  
pomegranate, apricot & raisins,  
curried cilantro vinaigrette

“Coq au vin” supreme of chicken  
simmered with red wine, thyme,  
mushrooms & fingerling  
potatoes

Or

Grilled mahi mahi on roasted  
cherry tomato & quinoa  
salad & avocado mousse

Or

Sweet potato & goat cheese tart  
with spinach & toasted pecan salad

Chocolate mousse with  
fresh raspberries



## SATURDAY, JUNE 15TH

Bean sprouts, cilantro, arugula &  
mizuna tossed with sliced  
peppers & miso lime vinaigrette

Jerk chicken with “dirty rice”,  
mango salsa & fresh green beans

Or

Roasted arctic char on niçoise  
salad of red potatoes, eggs, black  
olives & green beans

Or

Malaysian style vegetable stew  
with black sticky rice

Orange-Thai basil scented  
rhubarb crumble

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

University Club