University Club casual fine dining on campus

October 21st & 22nd, 2016 served from 11:30 a.m. - 2:00 p.m.



2016 Fall Convocation

Friday, October 21st

Tri-coloured tomatoes with wasabi mascarpone & pine nuts

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Champagne braised chicken

Or

Pistachio & pine nut-crusted halibut with wild arugula & parsley vichyssoise

Or

Swiss chard, tamarind & chick pea stew

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Caramel apple panna cotta

Saturday, October 22nd

Raw Brussels sprout nests with oyster mushrooms & quail eggs

Maple-pear chicken, herbed goat cheese & root vegetable galette Or

Wasabi pea crusted salmon with ginger edamame stew

Five spiced tofu with steamed eggplant & cardamom passata

Or

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Pumpkin pot au crème

\$26 plus tax and gratuity

Reservations recommended.

Please note tables of 6 or more requesting separate cheques will be subject to 20% gratuity. Please notify your server regarding any dietary concern

