

INTRODUCING

LA CHAMBRE VERTE

AT
ROY THOMSON HALL



full bistro service

THURSDAY NOVEMBER 25, 2010
TSO PRESENTS:
Beethoven Symphony 8

WEDNESDAY DECEMBER 8, 2010
TSO PRESENTS:
Renée Fleming

CONCERT AT 8PM.



(SITTING BEGINS AT 5:30)

- P R I X F I X -

\$78

(PLUS HST + GRATUITY)

GUESTS ENTER THROUGH THE ARTIST ENTRANCE
(OFF WELLINGTON ST.)

FOR RESERVATIONS
PLEASE CALL

BASIL K. LOWE

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LA CHAMBRE VERTE

AT
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APPETIZER



MUSCOVY DUCK BREAST,
THINLY SLICED AND SERVED WITH DRIED ORGANIC CHERRIES
AND LATE HARVEST GREENS WITH A CITRUS VINAIGRETTE
OR
ROASTED HEIRLOOM BEET
AND ARUGALA SALAD WITH SWEET SPRING PEAS,
BLOOD ORANGES AND OREGANO WITH A WHITE WINE VINAIGRETTE
OR
WILD MUSHROOM SOUP WITH CRÈME FRAICHE AND OREGANO
ARTISANAL BREADS, BUTTER

MAIN COURSE



GRAIN-FED CHICKEN BREAST STUFFED WITH CAPERS, DRIED CHERRIES,
PARSLEY AND LEMON ZEST
ROASTED PARSNIPS WITH THYME AND SAUTÉED BABY SPINACH
OR
BEEF BRISKET BOURGUIGNON WITH ROASTED PEARL ONIONS AND
MAHOGANY SAUCE, MINI POTATOES AND SAUTÉED CARROTS
OR
PAN ROASTED PORT DOVER PICKEREL WITH A SHALLOT BEURRE BLANC,
WARM FINGERLING POTATO SALAD AND A ROASTED RED PEPPER RELISH
OR
STACKED ROASTED REP PEPPER, PORTOBELLO MUSHROOM CAP
AND ONTARIO CHEVRE
(OR TOFU FOR OUR VEGAN FRIENDS)
SERVED WITH SIDES SIMILAR TO THE MEAT OR FISH OPTIONS

DESSERT



CHOCOLATE PATE WITH VANILLA BEAN WHIPPED CREAM
AND BLACK BERRIES
OR
ONTARIO APPLE CRUMBLE WITH BROWN SUGAR, BUTTER,
WHOLE OATS AND MAPLE SYRUP
OR
BREAD AND BUTTER PUDDING WITH DRIED CHERRIES,
ORANGE ZEST AND ENGLISH CUSTARD



COFFEE
TEA

\$78

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