



THE HUMBER ROOM



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## FALL SEMESTER

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### Dates of Operation

September 16 — December 12, 2014

### Lunch

Monday to Friday

11:45 am — 1:15 pm

### Dinner

Tuesday to Thursday

6:15pm — 7:45pm

### Reservations

[www.thehumberroom.ca](http://www.thehumberroom.ca) • 416-675-5012 • ext. 5022

Meals are prepared by students studying in a culinary program and service is provided by students studying in a hospitality program.

Gift Cards Available Minimum purchase \$10.00.

Gift cards can be redeemed in Gourmet Express or The Humber Room.

Catering and Events Information Please contact Antonio Folino

416-675-6622 ext 4073 • [antonio.folino@humber.ca](mailto:antonio.folino@humber.ca)





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## APPETIZER

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DAILY SALAD SPECIAL \$4

NEW CLASSIC CAESAR SALAD \$5

Eggless dressing, ricotta cheese, nonfat yoghurt, milk and olive oil with whole wheat croutons and crispy pancetta.

Recommended Wine: Eagle Hawk Chardonnay, Australia

RED SALAD \$5

Red beets, red onions, red grapes, and fresh blueberries, opal basil with white balsamic vinaigrette and crumbled goat cheese.

Recommended Wine: Deinhard Riesling, Germany

GRILLED SQUID A LA NICOISE \$5

Sautéed plum and cherry tomatoes, nicoise olives, basil and balsamic vinegar, grilled fingerling potatoes, frisse lettuce and lemon confit.

Recommended Wine: Monkey Bay Sauvignon Blanc, New Zealand

CHEF INSPIRED SOUP \$4





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## MAIN COURSE

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**PROSCIUTTO WRAPPED CHICKEN SUPREME \$12**

Roasted, stuffed with spinach and goat cheese in thyme infused honey and balsamic vinegar glaze, wilted spinach and purple pomme anne.

Recommended Wine: Jackson Triggs Merlot, Niagara

**DRY AGED ONTARIO STRIPLOIN STEAK \$13**

On a sizzling plate with fingerling potatoes, wilted kale, cherry tomato burst and fine herb butter.

Recommended Wine: Ravenswood Zinfandel, California

**PAN ROASTED FILET OF ATLANTIC SALMON \$12**

(Allergy alert shellfish in red curry)

In thai red curry, mango sause, sautéed bok choy and long beans, steamed wild rice and jasmine rice.

Recommended Wine: Eagle Hawk Chardonnay, Australia

**RAVIOLI STUFFED WITH RICOTTA, CHESTNUTS AND MASCARPONE CHEESE \$11**

Topped with sautéed king oyster mushrooms, honey accented white truffle oil, shaved parmesan and butter sauce.

Recommended Wine: Deinhard Riesling, Germany





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## EXPRESS LUNCH SPECIALS

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20 minutes lunch choices \$10.00 each

Salad can be substituted for Chef inspired Soup.

Meal includes dessert of the day to go. (Nut allergy Cashew)

MONDAY

### CHICKEN QUESADILLAS

Red lentil salad, diced red peppers, Bermuda onion and Jalapeños, lemon, olive oil vinaigrette

TUESDAY

### BEEF BURGER SLIDER

with Monterey Jack Cheddar Cheese, avocado mash, grilled red onions with Minted Barley Cucumber salad

WEDNESDAY

### BOCADILLIO TUNA SANDWICH

Grilled vegetables, sliced eggs, romesco sauce, tomato, sweet pepper aioli with Xato salad; Frisse, artichoke and kalamata olives, red wine vinaigrette

THURSDAY

### FALAFELS

Tahini sauce with Farro salad; tomato cucumbers, romaine lettuce white balsamic vinaigrette

FRIDAY

### BEER BATTERED SOLE FILETS SUBMARINE

Tartar sauce, Daikon salad; carrots, cucumber julliene in sweet rice vinegar vinaigrette





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## DESSERTS

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### SILKEN CHOCOLATE TORTE \$5

on white chocolate ganache with raspberry sorbet

### ROASTED CASHEW BUTTER TARTS \$5

with Tahitian vanilla ice cream

### CINNAMON DUSTED SEARED PINEAPPLE \$4

with coconut syrup and Madagascar peppercorn

### HOUSE BREADS

Whole wheat and Herb Focaccia

All menu items are made from scratch including daily baked bread and freshly churned ice cream.

