

THE GRILLED CHEESE

*SOURDOUGH CIABATTA, AGED CHEDDAR,
TARTUFATTO, SMOKED TOMATO SOUP*

FISH + CHIPS + SALSA

*TORTILLA-CRUSTED MANITOBA WALLEYE,
CHORIZO BLACK BEANS, PICO DE GALLO CONSOMME*

PAD THAI PORK BELLY

*STEAMED, PAN-ROASTED IRVINGS PORK BELLY,
BEAN SPROUT FRICASSE, PAD THAI BAKED BEANS*

DOUGHNUTS

*CHOCOLATE BEIGNET, TART CHERRY + ANISE FILLING
BLACK PEPPER ANGLAISE*

1st COURSE PICKUP

INGREDIENTS

| | | | | |
|---|---------|----|---------------------------|-----------------|
| 1 | 12.00 | ea | grilled cheese sandwiches | (as per recipe) |
| 2 | 1500.00 | ml | smoked tomato soup | - |
| 3 | 200.00 | g | grana padano | microplaned |
| 4 | 60.00 | g | chives | sliced thinly |
| 5 | 200.00 | ml | crème fraiche | - |

PROCEDURE

- preheat oven to 385F
- slice each grilled cheese in half widthwise
- slice the sandwiches again, lengthwise
- pour the soup into espresso cups
- place the cups and 2 pieces of each sandwich on each plate
- garnish with grana padano and chives
- garnish the soup with crème fraiche, grana, and chives

Pan-Roasted Grilled Cheese

INGREDIENTS

| | | | | |
|---|--------|----|----------------------------|---------------|
| 1 | 2.00 | ea | sourdough ciabatta | (1kg) |
| 2 | 1.00 | lb | salted butter | room temp |
| 3 | 2.50 | kg | sharp cheddar (min 3 year) | - |
| 4 | 2.00 | g | tartufato cheese | - |
| 5 | 250.00 | ml | Quebec maple syrup | - |
| 6 | 200.00 | g | grana padano | - |
| 7 | 60.00 | g | chives | finely sliced |

PROCEDURE

- preheat oven to 350F
- portion the ciabattae into six pieces each, and slice each portion lengthwise to open
- turn the bread inside out so that the crust is on the inside
- butter the outside generously
- slices cheddar and tartufato evenly and thinly
- AT PICKUP TIME:
- finely slice chives
- heat cast iron skillets on med-high heat until hot but not smoking
- press butter side of bread down into pans, add cheese onto crust sides
- place pans in the oven for 5-6 minutes to melt cheese
- remove pans from oven and press sandwich halves together
- brush with maple syrup
- grate grana padano over top with a microplane, garnish with chives

Smoked Tomato Soup

INGREDIENTS

| | | | | | |
|----|----------|----|----------------------------|--------------------|-----------|
| 1 | 1.00 | ea | Pavoncella Canned tomatoes | (2.84L) | yield: 3L |
| 2 | 1.00 | ea | carrots | peeled, small dice | |
| 3 | 2.00 | ea | celery ribs | small dice | |
| 4 | 1.00 | ea | onion, yellow | peeled, small dice | |
| 5 | 4.00 | ea | garlic cloves | - | |
| 6 | 1.00 | T | italian seasoning | - | |
| 7 | 1.00 | ea | bay leaves | - | |
| 8 | 350.00 | ml | heavy cream | - | |
| 9 | 200.00 | g | salted butter | - | |
| 10 | to taste | | salt | - | |
| 11 | to taste | | black pepper | - | |

PROCEDURE

- hot smoke tomatoes for 1 hr in bradley smoker
- meanwhile, on medium heat, sweat off carrots and onions
- turn up heat to med-high and add celery and garlic, stirring constantly until slightly coloured
- add italian seasoning and continue cooking for 2 minutes, until fragrant
- add tomatoes from smoker and bring to a simmer
- remove from heat and, in batches, puree smooth and return to a new pot
- return to a simmer and add in butter and cream
- season to taste

2nd COURSE PICKUP

INGREDIENTS

| | | | | |
|---|-----------|------|------------------------------|---------|
| 1 | 2.50 | L | pico consomme | - |
| 2 | all | | chorizo/bean mixture | - |
| 3 | 20.00 | ptns | walleye | - |
| 4 | all | | tortilla crust/breading stat | - |
| 5 | as needed | | canola oil | - |
| 6 | as needed | | butter, salted | - |
| 7 | as needed | #N/A | fresh cilantro | chopped |

PROCEDURE

- preheat oven to 385F
- warm the consomme and chorizo mix, respectively, and hold warm
- pass the walleye into the flour, egg wash, and tortilla crust and place, crust side up, on a bakesheet
- warm steel pans on high, and add oil to each pan
- place fish into pans, without crowding, and cook for 2 minutes on high heat
- lower heat to med-high, add butter to each pan, and begin to baste the fish
- continue basting until fish is 85% cooked, about 120F
- transfer fish to parchment-lined bakesheet and place in low 200F oven to hold for no more than 3-4 minutes
- place a small mound of chorizo/bean mixture into each bowl
- place 2 pieces of fish onto each pile of chorizo, garnish with fresh cilantro
- pour consomme into pitchers and pour 3oz per person, tableside

Pico Consomme

INGREDIENTS

| | | | | |
|----|-----------|----|-----------------------|----------------|
| 1 | 30.00 | ea | field tomatoes | - |
| 2 | as needed | | salt | - |
| 3 | as needed | | sugar, brown demarara | - |
| 4 | 4.00 | ea | red onion | - |
| 5 | 14.00 | ea | garlic | - |
| 6 | 2.00 | ea | cilantro, bunch | - |
| 7 | 4.00 | ea | jalapeno | - |
| 8 | 6.00 | ea | thai chili | - |
| 9 | 6.00 | ea | limes | zest and juice |
| 10 | as needed | | citric acid | - |

PROCEDURE

- quarter and seed tomatoes, saving guts
- add 2T each of salt and brown sugar to guts and mix well
- strain through apron while continuing on
- chop tomatoes into small dice, season with salt and brown sugar
- brunois red onion, mince garlic, and rough chop cilantro. Add to tomatoes
- mince jalapeno and chili, add to mixture
- zest limes into mixture and add lime juice
- mix well and hang in apron to strain
- when drained, correct seasoning with citric acid and salt if necessary
- reserve pico de gallo for other purposes

Tortilla Crust

INGREDIENTS

| | | | |
|---|--------|-----|--------------------------|
| 1 | 1.00 | bag | blue corn tortilla chips |
| 2 | 500.00 | ml | ap flour |
| 3 | 8.00 | ea | eggs |

PROCEDURE

- put tortillas in robo coupe and blitz until it looks like wet sand
- set up breading station with flour, egg wash, tortilla crust

Chorizo and Beans

INGREDIENTS

| | | | | |
|----|--------|----|---------------------|------------------|
| 1 | 750.00 | ml | black beans | soaked overnight |
| 2 | 200.00 | g | onion, yellow | coarse chop |
| 3 | 2.00 | ea | celery stalk | coarse chop |
| 4 | 4.00 | ea | garlic cloves | smashed |
| 5 | 200.00 | g | yellow onion | minced |
| 6 | 4.00 | ea | garlic cloves | minced |
| 7 | 500.00 | g | ground pork | - |
| 8 | 15.00 | ml | paprika | - |
| 9 | 10.00 | ml | anco chili powder | - |
| 10 | 8.00 | ml | cayenne | - |
| 11 | 5.00 | ml | cumin | - |
| 12 | 5.00 | ml | corriander | - |
| 13 | 2.00 | ea | bay leaves | - |
| 14 | 30.00 | ml | apple cider vinegar | - |
| 15 | 10.00 | ml | salt | - |
| 15 | 15.00 | ml | sugar | - |

PROCEDURE

- in a pot of water, simmer the black beans with the onion, celery, and garlic until just cooked
- spread out on bakesheet to cool
- meanwhile, sweat off onion and garlic, on medium heat, until translucent, set aside to cool
- toast and grind all whole spices and combine with remaining spices, salt, sugar, and pork
- add in onions and garlic
- add in vinegar
- test a small amount of pork by cooking it and tasting it to check seasoning
- when seasoned, render off sausage until 80% cooked through
- add beans and continue to cook until sausage is cooked
- hold warm until needed

3rd COURSE PICKUP

INGREDIENTS

| | | | | |
|---|------------|------|----------------------|---------------------------|
| 1 | 20.00 | ptns | pork belly | - |
| 2 | as needed | | canola oil | - |
| 3 | per recipe | | seared sprouts | (as per recipe) |
| 4 | per recipe | | pad thai baked beans | - |
| 5 | 100.00 | g | roasted peanuts | - |
| 6 | 1.00 | bnch | cilantro leaves | rough chop |
| 7 | 3.00 | ea | limes | halved |
| 8 | 1.00 | bnch | scallions | biase sliced about 1/2 cm |

PROCEDURE

- heat up several cast iron skillets until smoking hot
- preheat oven to 400F
- score and portion pork belly, allow to temper at room temperature
- lightly oil skillets and immediately place pork belly pieces - skin side down being careful not to crowd the pans
- sear belly on all sides, and return to skin side down
- keeping the pork belly face down, transfer skillets to oven and roast for 8-10 minutes
- meanwhile, cook sprouts as per recipe and ensure that beans are warm
- check to make sure pork belly is warmed through and if so, rest 5 minutes
- slice belly pieces in half, and place bean sprouts in bowls, garnishing with peanuts and cilantro
- finish with fresh lime juice

Lemongrass Pork Belly

INGREDIENTS

| | | | | |
|----|--------|-------|---------------------|------------|
| 1 | 10.00 | kg | pork belly, skin on | - |
| 2 | 3.00 | ea | lemongrass stalks | bruised |
| 3 | 60.00 | g | ginger | smashed |
| 4 | 30.00 | g | garlic | smashed |
| 5 | 10.00 | ea | kaffir lime leaves | bruised |
| 6 | 1.00 | ea | onion, yellow | rough chop |
| 7 | 6.00 | ea | thai chili | smashed |
| 8 | 1.00 | bunch | cilantro stems | chopped |
| 9 | 100.00 | ml | fish sauce | - |
| 10 | 250.00 | g | salt | |
| 11 | 150.00 | g | sugar, granulated | |
| 12 | 6.00 | ea | lemongrass | - |
| 13 | 50.00 | g | ginger | - |
| 14 | 25.00 | g | garlic | - |
| 15 | 1.00 | ea | onion, yellow | - |
| 16 | 100.00 | ml | fish sauce | - |

PROCEDURE

- poke the pork belly all over with pairing knife to help brine
- combine 2-11 with 5L water and mix well
- add pork belly and brine in a 4" hotel pan for 24 hrs
- the following day, puree 12-16 in robo coupe until homogenous
- remove belly from brine, saving brine and adding 3L of water to it
- slather belly with paste and place on perforated hotel pan
- place perforated pan over brine and wrap once with plastic wrap and twice with foil
- place over 2 burners on high until brine begins to steam
- lower heat to medium-high and steam for 2 hours
- transfer belly to a parchment-lined bakesheet and place another piece of parchment and bakesheet on top of it
- press with 20lbs of weight in cooler until chilled

Pad Thai Sauce

INGREDIENTS

| | | | |
|---|-----------|-------|----------------------|
| 1 | 1.00 | piece | Tamarind concentrate |
| 2 | 2.00 | L | water |
| 3 | 150.00 | ml | yellow bean sauce |
| 4 | 600.00 | g | ketchup, heinz |
| 5 | 8-10 | pucks | palm sugar |
| 6 | 300.00 | ml | vinegar, white |
| 7 | 400.00 | ml | sweet soy |
| 8 | 350.00 | ml | chicken stock |
| 9 | as needed | | salt |

PROCEDURE

- bring tamarind and water to a simmer, stirring often, until completely mixed
- meanwhile, combine remaining ingredients in a large pot and bring to a simmer
- strain tamarind paste through a china cap into sauce mixture
- simmer on low heat 30-40 minutes until flavours harmonize
- season to taste

Pad Thai Baked Beans

INGREDIENTS

| | | | | |
|---|--------|----|----------------|--------|
| 1 | 500.00 | g | navy beans | soaked |
| 2 | 3.00 | L | water | - |
| 3 | 2.00 | e | bay leaf | - |
| 4 | 12.00 | g | garlic | - |
| 5 | 0.50 | ea | onion | - |
| 6 | 600.00 | ml | pad thai sauce | - |

PROCEDURE

- bring beans, water, bay leaf, garlic, and onion to a simmer
- simmer gently for 30-40 minutes until 90% cooked
- meanwhile, warm pad thai sauce in separate pot
- when the beans reach 90%, strain and add them to pad thai sauce
- cover and simmer gently for 30 minutes
- hold warm until needed

Seared Sprouts

INGREDIENTS

| | | | | |
|----|--------|-------|------------------|----------------|
| 1 | 10.00 | L | bean sprouts | - |
| 2 | 1.00 | ea | onion, yellow | minced |
| 3 | 8.00 | ea | garlic | minced |
| 4 | 5.00 | ea | thai chili | minced |
| 5 | 60.00 | g | ginger | minced |
| 6 | 200.00 | ml | canola oil | - |
| 7 | 50.00 | ml | sesame oil | - |
| 8 | 80.00 | ml | fish sauce | - |
| 9 | 1.00 | bunch | cilantro | chopped |
| 10 | 250.00 | g | peanuts, roasted | chopped |
| 11 | 4.00 | ea | limes | zest and juice |

PROCEDURE

- combine 1-6 and toss together in bowl
- on pickup, heat several cast iron skilletts or rondos until smoking hot
- in batches, quickly sear sprout mixture for 30 seconds, tossing often
- dump back into bowl and season with remaining ingredients, reserving some peanuts and cilantro for garnish

4th COURSE PICKUP

INGREDIENTS

- | | | |
|---|--------|---------------------|
| 1 | all | beignet batter |
| 2 | all | warm cherry filling |
| 3 | 500.00 | ml icing sugar |
| 4 | all | chilled anglaise |

PROCEDURE

- preheat oven to 200F
- preheat deep fryer to 360F
- working in batches, add approx 1T of batter at a time into fryer with baskets dropped
- continue to fry for 7-10 minutes until puffed and hollow in the middle
- as beignets finish frying, rest them in the oven as you prepare the next batch
- when last batch begins frying, start filling the beignets with the cherry filling
- once they are filled, toss them with icing sugar to cover

Black Pepper Anglaise

INGREDIENTS

| | | | |
|---|--------|----|--------------------|
| 1 | 500.00 | ml | whole milk |
| 2 | 40.00 | g | peppercorns, black |
| 3 | 500.00 | ml | heavy cream |
| 4 | 1.00 | ea | vanilla bean |
| 5 | 12.00 | ea | egg yolks |
| 6 | 130.00 | g | sugar, granulated |
| 7 | 5.00 | g | salt |

PROCEDURE

- toast peppercorns in a pot until fragrant, add milk and cream
- bring to a simmer, scrape vanilla seeds into a small bowl, reserve, toss pod into pot
- remove from heat, cover, and allow to steep for 30 minutes
- meanwhile, whisk together sugar, salt, and egg yolks until frothy
- strain cream mixture into new pot and return to simmer, add in vanilla seeds
- gradually whisk 1/3 of cream mixture into yolk mixture to temper it
- return to pot and, on low, continue to stir until custard thickens
- be careful to not let any custard coddle
- chill over an ice bath in the cooler

Chocolate Beignet

YOU WILL MAKE 2 BATCHES OF THIS RECIPE!!

INGREDIENTS

| | | | |
|---|--------|----|-------------------|
| 1 | 60.00 | g | sugar, granulated |
| 2 | 60.00 | g | butter |
| 3 | 1.00 | L | water |
| 4 | 400.00 | g | ap flour |
| 5 | 35.00 | g | cocoa powder |
| 6 | 16.00 | ea | eggs |

PROCEDURE

- bring 1-3 to a boil
- stir in flour until dough forms and begins to pull away from sides of pot
- (this will take some elbow grease)
- remove from heat and transfer to the bowl of a stand mixer
- with a paddle attachment mixing on med-low, add eggs one at a time,
- scraping down the sides of the bowl after every other egg
- transfer to a non-reactive container and refrigerate until needed

N'T FORGET TO MAKE A SECOND BATCH!!!

Warm Cherry Filling

INGREDIENTS

| | | | |
|---|-----------|----|----------------------|
| 1 | 750.00 | g | tart, dried cherries |
| 2 | 2.00 | L | water |
| 3 | 125.00 | g | sugar |
| 4 | 5.00 | g | salt |
| 5 | 3.00 | ea | star anise pods |
| 6 | as needed | | lemon juice |

PROCEDURE

- if possible, soak the cherries in water overnight
- combine all but lemon juice and simmer gently until the cherries have softened, about 30 minutes, remove star anise
- transfer to high speed blender and blend smooth
- correct flavour with lemon juice and sugar, as needed
- transfer to plastic squeeze bottles and keep warm in a water bath