



THE HUMBER ROOM



THE HUMBER ROOM

WINTER SEMESTER

Dates of Operation

January 26th — February 13th, 2015

Lunch

Monday to Friday

11:45 am — 1:15 pm

Dinner

Tuesday to Thursday

6:15pm — 7:45pm

Reservations

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





THE HUMBER ROOM

APPETIZER

DAILY SALAD SPECIAL 4.75

MESCLUN SALAD 4.75
Tossed in balsamic vinaigrette.

CLASSIC CAESAR SALAD 5.75
With whole wheat croutons and crispy pancetta.
Recommended Wine: Eagle Hawk Chardonnay, Australia

RED SALAD 6.25
Red beets, red onions, red grapes, fresh blueberries, opal basil with white balsamic vinaigrette and crumbled goat cheese.
Recommended Wine: Deinhard Riesling, Germany

GRILLED SQUID A LA NICOISE 6.75
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 5





THE HUMBER ROOM

MAIN COURSE

CHEF INSPIRED ROASTED CHICKEN SUPREME 13

Succulent chicken filled with caponata in crepinette pan jus and barley risotto.

Recommended Wine: Jackson Triggs Merlot, Niagara

PAN ROASTED FILET OF ATLANTIC SALMON 14

Thai red curry and mango sauce, sautéed bokchoy and green beans, steamed basmati rice. (Allergy alert shellfish in red curry)

Recommended Wine: Eagle Hawk Chardonnay, Australia

PAGLIA E FIENO 12

Green and white tagliolini w/lt h grilled chicken breast in a tomatoe basil sauce.

Recommended Wine: Monkey Bay Sauvignon Blanc, New Zealand

DRY AGED ONTARIO STRIPLOIN STEAK 14

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

Recommended Wine: Ravenswood Zinfandel, California

ALL HERBS, HONEY AND SELECTED GREENS USED IN THE MENU ARE GROWN IN OUR HUMBER ARBORETUM.





THE HUMBER ROOM

EXPRESS LUNCH SPECIALS

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20 minutes lunch choices \$10 each

Chef inspired soup can be substituted for salad.

Meal includes dessert of the day to go.

MONDAY

CHICKEN QUESADILLAS

Red Lentil Salad with diced Red Peppers, Burmuda Onion, Jalapenos.

TUESDAY

ONTARIO GRILLED BEEF BURGER SLIDER

Monterey Jack Cheese, Avacado Mash, grilled Red Onions with Minted Barley Cucumber Salad.

WEDNESDAY

EGGPLANT PARMIGIANINO WITH XATO SALAD

Roasted Eggplant with Mozarella Cheese and Tomato Basil with Frisse, Artichoke, Kalamata Olives, Cherry Tomato, Cucumber in a Red Wine Vinaigrette.

THURSDAY

MONTREAL STYLE PASTRAMI ON RYE BREAD

on Rye Bread with Gruyere Cheese, Piquant Honey Mustard, Coleslaw and Pickles, served with Farro Salad.

FRIDAY

BEER BATTERED SOLE FILETS SUBMARINE

Tartar Sauce, served with Daikon Salad.





THE HUMBER ROOM

DESSERTS

SILKEN CHOCOLATE TORTE 5.50

on white chocolate ganache with raspberry sorbet

ROASTED CASHEW BUTTER TARTS 5.50

with Tahitian vanilla ice cream

DESSERT OF THE DAY 5.50

HOUSE BREADS

Whole wheat and Herb Focaccia

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

Herbs, honey and selected greens used in the menu are grown in our Humber Arboretum.

