

THE HUMBER ROOM

Fall Semester Dates of Operation

Oct 7-Dec 13, 2013

Lunch

Monday to Friday 11:45 am-1:15 pm

Dinner

Tuesday to Thursday 6:15 pm-7:45 pm

Reservations

www.thehumberroom.ca Or 416-675-5012 or 5022

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

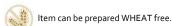
Gift Cards Available

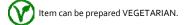
Minimum purchase \$10.00.
Gift cards can be redeemed in
Gourmet Express or
The Humber Room.

Catering and Events Information

Please contact Antonio Folino 416-675-6622 ext 4073 antonio.folino@humber.ca







STARTERS

Chef Inspired Soup \$4

Chef's seasonally inspired daily soup.



Caesar Salad \$4

Romaine, Parmigiano, pancetta and croutons. With grilled chicken. **\$7** Recommended Wine: Eagle Hawk Chardonnay, Australia



Mussels \$4

Coconut lime sauce with garlic toast.

Recommended Wine: Deinhard Riesling, Germany



Kale and Vegetable Salad \$4

Toasted pumpkin seeds, dried cranberries, goat cheese, Greek yogurt dressing. Recommended Wine: Eagle Hawk Chardonnay, Australia





Vegetarian Mexican Stew \$10

Sour cream, Monterey jack cheese. With grilled chicken. **\$14** Recommended Wine: Ravenswood Zinfandel, California



Shrimps and Scallops with Fettuccini Pasta \$13

Basil cream sauce.

Recommended Wine: Deinhard Riesling, Germany



BBQ Pulled Chicken Platter \$13

Yukon frites, creamy coleslaw.

Recommended Wine: Henry of Pelham Baco Noir, Niagara



Pan-seared Sea Bream Filet \$13

Olive tapenade, steamed broccoli, potato pancake, warm tomato vinaigrette. \\

Recommended Wine: Monkey Bay Sauvignon Blanc, New Zealand



Grilled Veal Chop \$13

Roast winter squash, sautéed green beans, chive mashed potatoes.

Recommended Wine: Morse Code Shiraz, Australia

DESSERTS

Salted Caramel Filled Éclair \$4

Raspberry coulis and oranges.

French Almond Macaroons \$4

Tri-flavour filled.



Seasonal Fruit Parfait \$4

Vanilla yogurt, house made granola.

House Spun Sorbet \$3

Ask about our daily sorbet flavours.