



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



HEALTHY choice.



Item can be prepared WHEAT free.



Item can be prepared VEGETARIAN.

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

MAINS



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 fries, 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 Macarons \$4
Tri-flavour filled.



Seasonal Fruit Parfait \$4
Vanilla yogurt, house made granola.

House Spun Sorbet \$3
Ask about our daily sorbet flavours.