

ACCOLADES

Accolades is a training facility for both Culinary Arts students and students enrolled in HMGT 1110, Catering and Service Management. We would like to thank you for your patronage of Accolades this evening as we could not do this training without you.

Please choose 1 item from each course



Hot Appetizer Course

Pan-Seared Atlantic Scallops • *dry miso • gomaе • smoked tofu • red chili foam*
Roasted Pork Belly • *maple mustard glaze • butternut squash purée • rhubarb chutney*
Five-Herb Ravioli • *chanterelles • roasted tomato coulis • basil oil*
Chicken Consommé • *chorizo sausage • tortelli pasta*



Cold Appetizer Course

Roasted & Pickled Beet Salad • *caramelized honey • ricotta • walnut • dill • orange reduction*
Dungeness Crab • *celeriac • smoked local trout • champagne vinaigrette*
Accolades Caesar Salad • *candied bacon • caesar dressing • balsamic vinegar reduction*
Beef Carpaccio • *capers • tapenade • asiago cheese • mustard vinaigrette*



Sorbet



Entrée Course

Charred Beef Ribeye Steak • *caramelized onions • wild mushrooms • parmesan risotto*
• *Béarnaise sauce*
Fish of the Day • *lobster sauce • striped prawns • meyer lemon • dauphinoise potato*
Pan Roasted Cornish Game Hen • *roasted sweet corn • polenta • fava beans • morels*
• *thyme reduction*
Bouillabaisse • *rouille • fennel • tomato • grated parmesan*
Vegetarian Creation • *inspired weekly directly from the market • please ask your server*
Lamb Done Two Ways • *rack and braised shoulder • grainy mustard • carrot purée • mint*
• *merlot jus*



Dessert Course

Warm Sticky Toffee Pudding • *local honey ice cream • caramel*
Lemon Tart • *vanilla bean cream • sponge toffee crunch • fresh berries*
Chocolate Sponge • *dark chocolate mousse • spiced pear compote • cinnamon syrup*
Crème Brulee Napoleon • *raspberry coulis • caramel • almond*

\$49.50 + tax



**THOMPSON
RIVERS
UNIVERSITY**

**Adventure,
Culinary Arts
& Tourism**