

Fulford's Restaurant

Please note we are a completely student run restaurant and strive for the fastest service and the highest quality; If you are on a tight timeframe please let your server know

March 5th to March 14th, 2019

Appetizers ... \$ 6

Smoked Duck Salad

King Cole smoked duck breast with arugula, roasted cherry tomatoes, carrot, beets and cranberries tossed in apple cider and maple vinaigrette topped with candied pecans.

Pear and Butternut Squash Soup

Roasted butternut squash with caramelized onions and pears, garnished with crème fraiche and microgreens.

Beet Infused Salmon Gravlax

Served with roesti potato, horseradish cream, caper berries, sweet mustard drizzle and red onion marmalade.

Main Course ... \$14

Fleming Aquaculture Rainbow Trout

Pan seared rainbow trout finished with lemon and parsley brown butter sauce, Calico pommes Anna and asparagus spears.

Fettucine Primavera

Yellow bell peppers, zucchini, red onions and sundried tomatoes tossed in a white wine cream sauce.

Kerala Lamb Stew

With mushrooms, potatoes, carrots and onions served with basmati rice and garlic naan bread.

Desserts ... \$ 6

Heaven & Hell "Twinkie"

Angel food cake, Devil's food cake, milk chocolate mousse served with chocolate pate, raspberry coulis and crème Anglaise.

Strawberry Crème Brulee

Finished with torched sugar, strawberries, mint and Grand Marnier.

Fulford's Cheese & Fruit

Compressed watermelon and pineapple, cambozola cheese with Mâche lettuce tossed in a maple vinaigrette finished with mango coulis, pistachios and mint

We can accommodate most allergies or food sensitivities, please inform your server if there are any at your table

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Gratuities are always appreciated and help to fund our student appreciation function

Two Courses ~ \$18 // Three Courses ~ \$22