



Proudly Presents Student Chef

# **Matthew Tedford**

Wednesday April 18, 2018

## **Raw Beet and Apple Salad**

Thinly sliced heirloom beets partnered with crisp apple tossed in a tangy lime and goat cheese dressing.

## **Beef Consommé**

Clarified savory broth Asian inspired vegetables topped with a poached quail egg.

## **Cassis Sorbet**

Tart blackcurrants with a hint of mint.

## **Veal Cheeks "Bourguignon" Style**

The classic French dish with a twist. Slow cooked veal cheeks finished with a mushroom and pearl onion sauce, served with savoy cabbage & bacon timbale and roasted tri coloured carrots

## **Dark Chocolate Cheesecake with Red Wine Syrup**

Rich creamy cheesecake resting on a brownie base finished with red wine syrup.