



Les Toques Blanches cordially invite you to the
New Annual Toques Blanches Dinner Bursary Fundraiser
to benefit students at Algonquin College With live & silent auction

Thursday March 27, 2014, 6:00 PM Restaurant International

APPETIZER: Chef Cory Haskins - Previously Rideau Club
Trio of Canadian Sustainable Seafood / East Coast oyster w frozen Sparkling mignonette /
Seared Albacore tuna Tataki and citrus marinated BC scallop
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**SOUP:** Chef John Morris - National Arts Centre  
Smoked parsnip purée / pulled duck confit wonton / tarragon walnut pesto  
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MAIN COURSE: Chef Mike Moffat - Beckta / Play / Gezellig
Sous vide Provençal beef short-rib / Olive-brined striploin mi-cuit /
Beef cheek daube Dijon spaetzle / thyme-roasted Carrots / Brussels sprouts
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**DESSERT TRIO:** Chef Joe Calabro - Pasticceria\_Gelateria\_Italiana  
Maple Crème Brûlée/ Chocolate garnishes Moka Cheesecake /  
Crème Anglaise Vanilla Profiterole / Caramel & Raspberry Coulis

**\$100 per person - Tax receipt available (\$70 per ticket) - [RESERVE NOW](#)**

More info: [http://elearning.algonquincollege.com/coursemat/hospitalitycourses/toques\\_bursary/](http://elearning.algonquincollege.com/coursemat/hospitalitycourses/toques_bursary/)