



COURTYARD  
RESTAURANT

*Seasonal Menu for Groups*

# *Fall*

*September 20<sup>th</sup> to November 28<sup>th</sup>  
2011*

The Courtyard Restaurant is committed to culinary excellence and to using local and sustainable ingredients whenever possible. This commitment means our fine dining menu selections change seasonally allowing us to bring you the freshest local ingredients at their peak. We consult with our farmer and supplier partners in order to create innovative menus using organic and sustainable ingredients. Please view our current Seasonal Menu Selections Package for the menu items that apply to your booking.

*Seasonal Menu Dates for 2011:*

*Summer – Begins June 7th*

*Fall – Begins September 20th*

*Winter – Begins November 29th*



COURTYARD  
RESTAURANT

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# Fall Lunch Menus

Available between September 21<sup>st</sup> and November 29<sup>th</sup>  
11:00 am to 3:00 pm

## Soup

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- Potato, corn and leek chowder, smoked gouda, corn pickles

## Salad

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- Organic mixed lettuces, toasted pumpkin seeds, ginger and maple emulsion

## Appetizers

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- **Fish cakes** – hot smoked salmon and ling cod cakes, celery remoulade, pickled shrimp, lemon
- **Terrine** – country terrine, salsa verde, dynamite mayo, pickled carrots and daikon, crostini
- **Pear Salad** – pear, escarole, endive, blue cheese, hazelnuts, raisins, dill cream vinaigrette
- **Soup** – potato, corn and leek chowder, smoked gouda, corn pickles
- **Salad** – organic mixed lettuces, toasted pumpkin seeds, ginger and maple emulsion



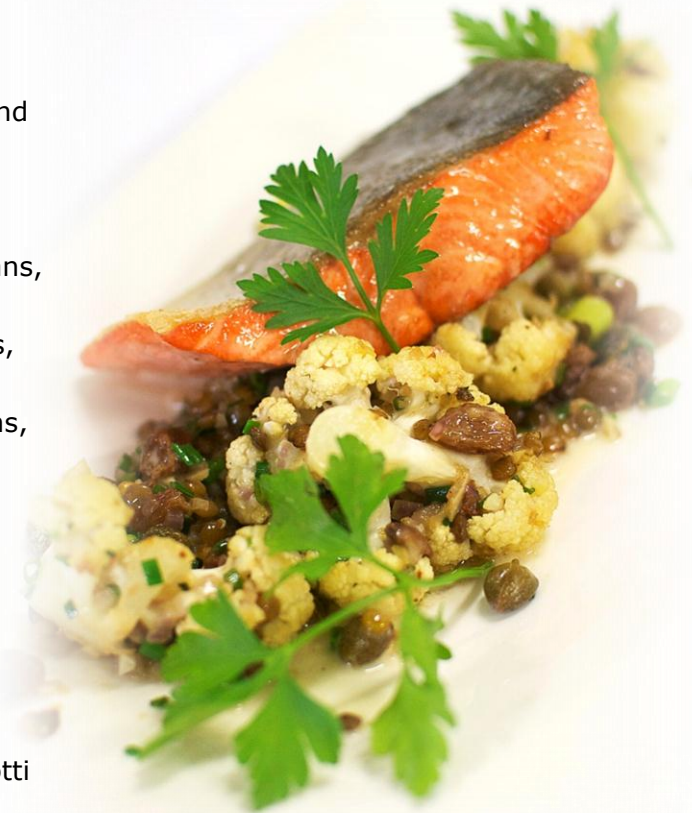
# Fall Lunch Menu

Available between September 21<sup>st</sup> and November 29<sup>th</sup>  
11:00 am to 3:00 pm

## Main Courses

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- **Chicken** – roasted breast of chicken, buttermilk velouté, cheddar-jalapeno johnnycake, succotash
- **Mushroom** – roasted mushrooms, poached egg, madeira, pine nuts, herb and garlic butter, cherry purée
- **Warm beef salad** – sous-vide strip loin, roasted mushrooms, arugula, tomatoes, goat's cheese
- **Tuna** – grilled albacore tuna, smoked fingerling potato, tomatoes, green beans, black olives, lemon-thyme mayo
- **Pasta** – goat cheese gnudi, zucchini, grilled pear, leeks, abalone mushrooms, brown butter, sage, toasted honey
- **Salmon** – pan roasted line caught organic salmon, cauliflower, capers, raisins, lentils, leeks, yuzu vinaigrette (Add \$4)
- **Steak frites** – 5 oz strip loin steak, tamarind glaze, green beans, house-cut fries, buttermilk chive dip (Add \$4)



## Desserts

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- **Chocolate** – flourless chocolate cake, cherry purée
- **Pot de crème** – grapefruit-vanilla bean pot de crème, pistachio-lemon biscotti
- **Maple** – maple sugar pie, vanilla bean ice cream
- **Fruit** – tropical fruit salad, lemongrass syrup, aloe vera sorbet

# Fall Dinner Menu

Available between September 20<sup>th</sup> and November 28<sup>th</sup>  
From 4:00 pm

## Soup

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- Potato, corn and leek chowder, smoked gouda, corn pickles

## Salad

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- Organic mixed lettuces, toasted pumpkin seeds, ginger and maple emulsion

## Appetizers

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- **Fish cakes** – hot smoked salmon and ling cod cakes, celery remoulade, pickled shrimp, lemon
- **Terrine** – country terrine, salsa verde, dynamite mayo, pickled carrots and daikon, crostini
- **Tuna** – grilled tuna, lime tequila vinaigrette, hearts of palm, avocado, crispy rice, grapefruit
- **Pear Salad** – pear, escarole, endive, blue cheese, hazelnuts, raisins, dill cream vinaigrette
- **Mushroom** – roasted mushrooms, madeira, pine nuts, herb and garlic butter, cherry purée (Add \$2)
- **Scallops** – pan-seared scallops, chorizo sausage, peas, gremolata, PX vinegar, bagna càuda (Add \$3)
- **Soup** – potato, corn and leek chowder, smoked gouda, corn pickles
- **Salad** – organic mixed lettuces, toasted pumpkin seeds, ginger and maple emulsion



# Fall Dinner Menu

Available between September 20<sup>th</sup> and November 28<sup>th</sup>  
From 4:00 pm

## Main Courses

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- **Chicken** – roasted breast of chicken, gruyère and breadcrumb stuffing, buttermilk velouté, cheddar-jalapeno johnnycake, succotash
- **Beef** – grilled beef tenderloin, béarnaise sauce, celery root and potato purée, poached vegetables
- **Salmon** – pan seared line caught organic salmon, cauliflower, capers, raisins, lentils, leeks, yuzu vinaigrette
- **Ling Cod** – pan seared ling cod, zucchini, cod brandade, leek, tomato, bell pepper, saffron, almonds
- **Pork** – bourbon and spice glazed pork shoulder, braised cabbage, bacon and apple ragout, sorghum, mustard chutney
- **Steak Frites** – 10 oz striploin steak, tamarind glaze, green beans, house-cut fries, buttermilk chive dip
- **Pasta** – goat cheese gnudi, zucchini, grilled pear, leeks, abalone mushrooms, brown butter, sage, toasted honey
- **Venison** – double smoked bacon wrapped venison loin, smoked butternut squash purée, swiss chard, glazed vegetables, veal jus, sassafras (Add \$6)
- **Short Ribs** – beef short ribs, thai red curry, bok choy, shiitake mushroom, ginger, prawn dumpling (Add \$7)

## Desserts

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- **Chocolate** – flourless chocolate cake, coffee menthol ice cream, hazelnut butter, banana
- **Pot de crème** – grapefruit-vanilla bean pot de crème, cranberry strawberry jam, pistachio lemon biscotti
- **Maple** – maple sugar pie, vanilla bean ice cream, bourbon macerated raisins, caramelized apples
- **Financier** – warm olive oil financier cake, crème fraîche ice cream, berries, lavender streusel, candied beets, banyuls reduction
- **Cremeux** – chocolate cremeux, Guinness ice cream, peanut butter pudding, malted milk crisps, cherry purée
- **Fruit** – tropical fruit salad, lemongrass syrup, thai basil, aloe vera sorbet