



*Faculty of Dentistry  
McGill University  
2014 Graduate Roast Celebration*

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**MENU**

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-----First course-----

Spinach and endives with toasted almonds, Reggiano shavings  
and with a honey mandarin dressing

-----Main course-----

Sun dried tomato chicken breast with roasted red pepper.

or

Atlantic maple soy salmon with salt crusted  
arugula and a rustic potato mash

or

Wild mushroom raviolis with white wine cream sauce with  
Regiano shavings and a drizzle of truffle oil

-----Dessert-----

Cheesecake with raspberry coulis

Coffee and tea

