

News from ZenKitchen

December 2011



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ZenKitchen food for your entertaining

Gift Certificates

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New Year's Events

Hours

Dinner
Tuesday—Sunday
5-10pm

Lunch
Thursday, Friday
11:30—2pm

Brunch
Saturday, Sunday
10am—2pm

Reservations:
www.zenkitchen.ca
or
613-233-6404

Let Chef Caroline cook dinner in your kitchen, anytime

Dear Friends,

Since we opened ZenKitchen, we've been looking for ways to offer more services to our customers. And to help out those customers who can't always come to ZenKitchen for dinner.

Beginning this week, we're offering a new range of products: frozen hors d'oeuvres, entrées, dips and sweets for you to take home. Available until December 31st, all products are vegan and made from whole foods. To pre-order, just call us at 613-233-6404.

Frozen Takeout Menu

Party favourites

Asian Dumplings with peanut sauce	\$22/dozen
Curry phyllo triangles with chutney.....	\$22/dozen
Truffled white bean dip*.....	\$8/ 250 ml
Edamame hummus*.....	\$8/250 ml
Dave's Nuts: smoked tamari-maple mix*.....	\$12/500g
Spiced cranberry chutney*.....	\$8/250ml

Main Courses (600g single serving)

Ravioli with sundried tomato-olive pesto, mushroom-chipotle sauce and roasted vegetables.....	\$22
Gluten-free ravioli as above.....	\$26
Thai-inspired lemongrass curry with Edamame, roasted vegetables and scented rice*...	\$17

Happy Endings

Double-dipped chocolate-orange truffles*.....	\$8/box of 4
Double-dipped chocolate-hazelnut truffles*.....	\$8/box of 4
Old fashioned shortbread fingers.....	\$11/box of 6
Gingerbread people and stars.....	\$11/box of 12
Pumpkinseed maple-goji berry granola.....	\$12/litre
ZenKitchen embroidered ball caps.....	\$16

*gluten free

To pre-order, please call 613-233-6404

Gift Certificate Special

We're offering a special price for gift certificates this holiday season.

Until December 31st, for every \$100 in gift certificates you purchase you will

receive an additional \$20 certificate.

Add it to your gift, make it a stocking stuffer for a friend, or keep it for your own use (we won't tell!)

Please note that this offer applies only to gift certificates purchased in the restaurant (not to those bought online).

Happy holidays!

Caroline wins Silver at Gold Medal Plates

We're so proud that Chef Caroline Ishii was awarded the Silver Medal in the 2011 Gold Medal Plates (GMP) culinary event on November 14.

With her team of cooks, Caroline prepared a dish, dedicated to her late mother Suyeko, of home cooking with a modern twist: Japanese curry on scented rice, with grilled eggplant, mushroom-kimchee dumplings, a lotus root chip and persimmon-mango hot sauce. The dish was paired with a beautiful Chenin Blanc from Cave Spring Cel-

lars, one of Canada's premier wineries.

The Gold Medal was won by our good friend Marc Lepine of Atelier.

GMP raises money for Canada's Olympic teams, who are currently preparing for the summer games in London UK.

Organizers at GMP invite the city's top ten chefs to compete and serve food to over 450 lucky diners. The Gold medal winner continues to a national competition.

This was Caroline's second Silver Medal win in two years.



On behalf of our entire ZenKitchen crew, we wish you a peaceful holiday season and delicious New Year!

Caroline & Dave

Book early for New Year's Eve and Brunch

We're offering two ways to celebrate the New Year.

On December 31st, we'll offer two seatings for dinner. These always sell out, so please book early.

And on January 1, we'll offer a special New Year's Day Brunch.

Here are the details!

New Year's Eve

5:30 pm: 4 course special chef's tasting menu \$58, with optional wine pairing with the courses \$23

9 pm: 6 course special chef's tasting menu \$85, with optional

wine pairing \$36

The price does not include HST and a 18% gratuity will be added to the bill.

New Year's Day Brunch

Special chef's tasting 3 course New Year's Day brunch \$28 adults, \$18 children 12 and under.

Reservations from 10 am - 2 pm

The price does not include HST and a 18% gratuity will be added to the bill.

To reserve dinner or brunch, please call us at 613-233-6404. We will require a credit card number to hold your reservation. If you cancel your reservation, you must do so at least 5 days in advance. If less than 5 days, the cost of your brunch will be provided to you in a gift certificate for future use.

