

Taste the season

*Tantalize your taste buds
and impress your guests with
new spring menu ideas*



"Seasons are changing and so are our palates. What better way to celebrate than to serve up light leafy salads, colourful dishes and playful platters when entertaining!"

Sebastien Centner





Tofu Banh Mi sliders



Fig, pear, gorgonzola and walnut salad



Surf n turf

SEBASTIEN'S SUGGESTIONS

Food should always speak for itself, so keep it light and bright. The most important thing to remember when creating a spring dish is to focus on a couple of flavour pairings rather than using an abundance of ingredients. This time of year is perfect for picking up in-season vegetables. Think beets, carrots and parsnips as a base and go from there.

Follow Sebastien on twitter and instagram @sebcentner. Follow Eatertainment on twitter and instagram @eatertainment. Photography, Bruce Gibson. Art Director, Suzanne Dunbar. Executive Chef, Christopher Mathews.