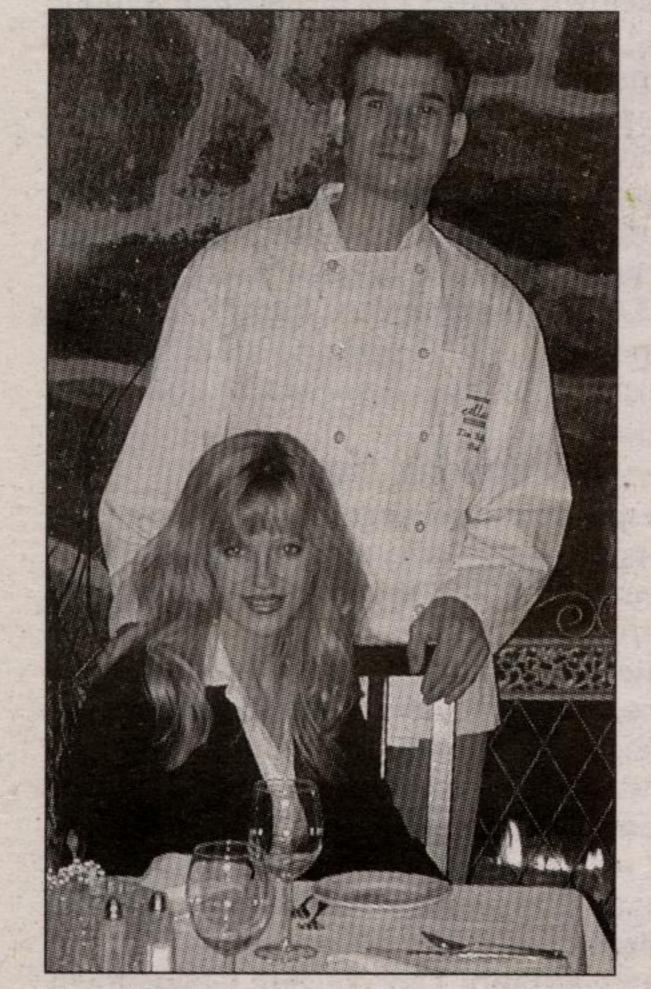
## BUSHOUSS OURS



Ready to serve dinner at the Cellar Restaurant are new owners Tim and Janice Biffis.

## After renovations and revamped menu

## New owners reopen the Cellar Restaurant

Personally checking each plate of food that comes out of the kitchen is something the Cellar Restaurant owner and chef Tim Biffis insists upon.

"That's why we're just open five nights," said Biffis. "I want to see every plate go out of the kitchen."

He and his wife Janice purchased the restaurant in the spring, and after extensive renovations and completely changing the menu and wine list, they reopened under the same name.

While Biffis, who took his chef's training at Humber College, is in charge of the kitchen, Janice, who has many years of restaurant and bar management experience, handles management of the restaurant located in the Old Bank building at 78 Main St. S., Georgetown.

Renovations included replacing carpeting, lighting and furniture and they have chosen to decorate the restaurant, which has been operating in town for more than 20 years, in a contemporary, eclectic style. The old bank vault is

incorporated into the restaurant and provides a more private dining area for six to eight people.

Biffis, who worked as a chef at Jack Tanner's, North Halton Golf and Country Club, Oliver's Steak House in Oakville, and Canneberges Restaurant, said when they took over, the restaurant's French cuisine menu was replaced with a Continental menu with appetizers starting at \$5 and entrees from \$14.

"We specialize in farm-raised game and fresh fish specials," he said, and keeps regular customers informed on the specials through email. Some of the game they offer includes bison, caribou, alligator, wild boar and ostrich. They also offer a wide variety of beef.

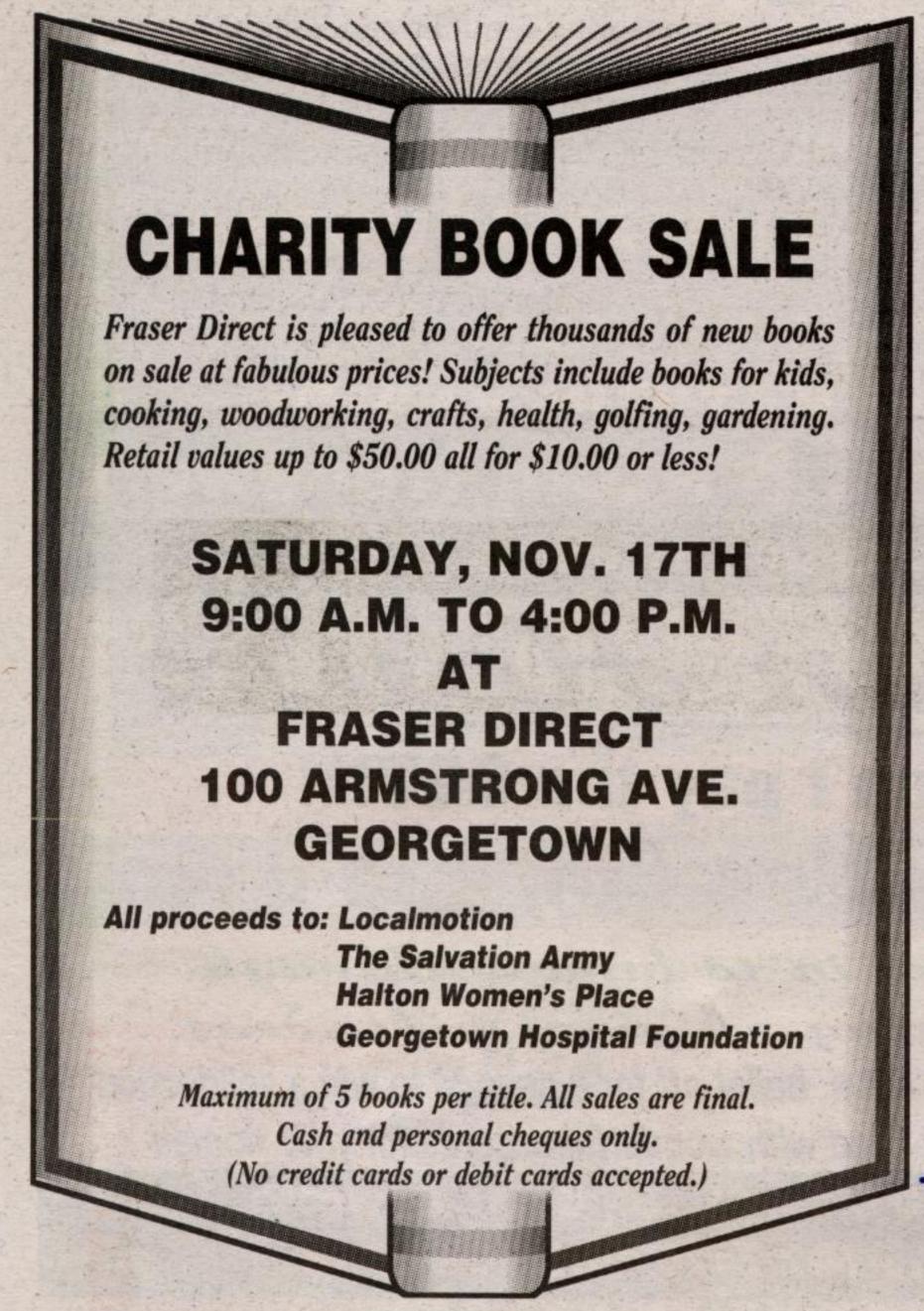
Menu items include organic mixed baby greens with sundried blueberry balsamic vinaigrette, smoked salmon with sweet potato chips, sour cream, fried capers, red onion and mixed baby greens, pan-seared five peppercorn crusted New York steak with bordelaise sauce, roasted rack of Australian lamb with

garlic whipped potato and minted demi, baked filet of Atlantic salmon with black and white sesame seed crust and lemon/lime butter, grilled supreme of chicken breast stuffed with leaf spinach, sundried tomatoes and herbed cream cheese and seared Nova Scotia scallops with spiced tomato risotto, saffron and garlic cream.

A selection of home-baked desserts is offered, and the house favourite is a baked cheese cake in phyllo pastry. The wine list features 30 wines, and 11 by the glass selections.

Biffis said there is a lot of labour involved in preparing the food, and that freshness and quality are top priorities.

The restaurant is casual fine dining, so people don't have to dress up to dine. The restaurant is open Tuesday through Saturday from 5:30 p.m. Reservations are preferred on the weekend. The Cellar can be booked for parties, functions and weddings. For information call 905-873-7402 or visit www.cellarrestaurant.com.







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