Choice of Starters

Roasted Butternut Squash Soup with Pineapple Chutney and Poppadom

or

Duck Confit with Watercress, Fruit Compote, Blue Cheese and Balsamic Vinegar Glaze

Choice of Entree:

“Tenderloin of Beef Two Ways”
Pan Roasted Petite Fillet with Sauteed Apples, Blue Cheese and Green Peppercorn sauce,
Carved Tenderloin with Boulangere Potatoes, Truffle Sauce, Parsnip Puree & Red Onion Marmalade

$24.95

Osso Bucco, Mushroom Risotto and Vegetables

$24.95

Pan smoked Spice Crusted Chicken Breast
with Fruit Salsa and Wheat berry Pilaf with Raisins and Pecans, Chutney and Spinach Raita

$21.95
Napoleon of Shrimp and Scallops with Sundried Tomato Sauce with Salmon Roe, Wilted Spinach and Vegetables
$22.95

Broiled Snapper “Sicilian” with Fennel, Red Onion and Orange Relish Creamed Potatoes, Broccoli Raab, Roasted Squash and Sauce Beurre Blanc
$23.95

**Specials of the day**
“Vegetarian Delight”
“Luncheon Special”
$19.95

The student staff will recite the specials of the day

**Dessert**
A Daily Special Dessert
Featuring Chef Dan Wetter’s Patisserie Class

**Beverage**
Kona Coffee
Decaffeinated Coffee
Hot Tea or Iced Tea

**Menus & prices subject to change without notice**

Although Students and employees are not allowed to accept gratuities, donations to the program are accepted at the host stand.

Lunch Prepared By
Chef Kusuma Cooray & Students

Dining Room Service
Instructor Aaron Chau & Students

Desserts Prepared by
Chef Dan Wetter & Students