



International Cuisine with the Renaissance Room Spring Term
Presented by the Culinary Arts and Hospitality Management Students
Our \$12.00 price include your choice of a soup or salad, an entree and dessert.

CALIFORNIA & PACIFIC NORTHWEST
Week Eight

Amuse Bouche:

Goat Cheese Coquettes with Baby Greens

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Pea Soup with Crab and Mint

or

Pear & Hazelnut Salad with Oregon Blue Cheese

or

Learning Garden Salad

your choice of vinaigrette or blue cheese dressing

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Hot-Smoked Salmon

With an apple and dried cherry salad and cauliflower Tabbouleh

Blackberry Barbecued Chicken

With Gai Lan (Chinese Broccoli) Crispy Garlic

Duck Breast with Pine nuts and Honey

with Swiss chard and golden raisins

Monterey Jack and Green Chili Polenta

with Grilled vegetables

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Dessert Sampler:

Strawberry Shortcake with Cornmeal Biscuit

Chocolate Flourless Cake with Coffee Cream Anglaise