



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

***CALIFORNIA & PACIFIC NORTHWEST***  
***Week Eight***  
(May 22, 23, 24, 25)

Amuse Bouche:  
**Goat Cheese Coquettes with Baby Greens**

.....  
**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

.....  
**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

.....  
**Dessert Sampler:**  
Strawberry Shortcake with Cornmeal Biscuit  
Chocolate Flourless Cake with Coffee Cream Anglaise