October 7 to 9, 2014

Choice of Starters
Champagne Fruit Soup
or
Petite Salad Nicoise

Choice of Entree:
Seared Scallops
With Herbed Creamed Potato, Vegetables, Citrus Beurre Blanc and Tomato Apricot Chutney
$ 23.95

Braised Lamb Shank
Saute Potatoes with Chickpeas, Vegetables and Glazed Lemon Wheel Garnish
$ 23.95

Broiled Fish Sicilian
Garlic and Herb Marinated Broiled Fish with an Anchovy, Tomato, Olive and Mint Flavored Spicy Sicilian Relish, Vegetables, Lemon Beurre Blanc And Salmon Roe garnish
$ 23.95
Filet Mignon
With Boulangere Potatoes, Buttered Asparagus, Mushroom Duxelles Stuffed Baked Tomatoes And Truffle Sauce
$ 25.95

Honey Citrus Glazed Roast Cornish Game Hen
with Creamy Polenta, Wilted Greens and Fruit Chutney
$ 23.95

“Vegetarian Delight”
Recited Daily
$ 19.95

**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