

## Lunch Menu

*September through October 2009*

### Starters

Soup du jour

Grilled figs, goat cheese, and prosciutto 6.75

Marinated shrimp cocktail with avocado relish 8.75

### Salads

Seared salmon, arugula corn salad, and sherry vinaigrette 10.75

Pear, escarole, and gorgonzola with spiced pecans and maple dressing 7.25

Grilled chicken Caesar (*made in the Classical fashion, with raw egg*) 8.25

Heirloom tomato, bean salad with avocado and kalamata dressing 8.75

Mixed greens with assorted vegetables and choice of dressing 5.25

### Sandwiches

*All breads are made in-house by our baking & pastry students and are available for purchase.*

*All sandwiches are served with choice of french fries or cucumber salad*

Philly cheese steak ~ sliced strip loin, sweet peppers, onions & provolone on a French roll 8.75

Classic (or turkey) Reuben on rye 7.75

Shrimp salad & Swiss cheese wrap on lavash 8.25

Grilled heirloom tomato with fresh mozzarella and pesto on olive bread 7.75

Oven roasted turkey with pepper jack cheese and chipotle mayonnaise 8.25

### Entrees

Steamed mussels with saffron broth and brioche 8.25

Braised veal shank, Parisienne vegetables and grilled polenta 12.75

Seared snapper, quinoa pilaf and puttanesca sauce 8.25

Chicken Marsala, herbed spaghetti squash and sautéed kale 9.75

Grilled New York steak (6-8 oz), peppercorn sauce, celery root mash and bean medley 12.75

Heirloom tomato tartlet with cheese and mushrooms, served with orzo salad 7.75

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*The Educated Palate is a restaurant & culinary laboratory run by  
students of City College of San Francisco's Culinary Arts and Hospitality Studies Department.*

*For Reservations Call 415.908.7522*