

Lunch
M-Th: 11:30 am-1:30 pm
Fri: 11:30 am-1:00 pm

EDUCATED PALATE

R E S T A U R A N T

Dinner
Th: 5:30-7:45 pm

The Educated Palate is a restaurant/training facility run by City College of San Francisco's Culinary Arts students.

Spring Break

We will be closed for Spring Break 3/25-4/3

Starters

Soup du jour (*please ask your waiter about today's selections*)

Grilled marinated shrimp (3) with avocado relish 7.25

Mini Mediterranean - hummus, baba ghanoush, marinated cucumbers, tomato-feta salad 4.75

Salads

House-smoked duck, chicory, mache, and apples, raspberry vinaigrette 11.75

Seared salmon, field lettuces, new potatoes, tomatoes, peas, green goddess dressing 12.25

Mediterranean platter - hummus, baba ghanoush, marinated cucumbers, tomato-feta salad 8.25

Raw salad - kale, sprouts, carrots and lemon vinaigrette 7.25

Mixed greens with assorted vegetables and choice of dressings sm: 3.75; lg: 5.75

Sandwiches

Served with a choice of french fries or marinated artichoke salad.

Our breads are all made in-house by our baking and pastry students.

BBQ pork sandwich on sesame seed roll 7.25

Classic (or turkey) Reuben on rye 8.25

Grilled shrimp Caesar wrap 8.75

Cashew curried chicken salad on multigrain bread 8.25

Pesto baked tofu with caramelized onions, tomatoes, and lettuce on walnut bread 6.25

Entrées

Cornmeal-pecan crusted catfish, Creole remoulade, sweet potato mash, sautéed greens 9.75

Chicken piccata, ratatouille and cannellini beans 10.25

Spicy Mediterranean tofu, brown rice pilaf 7.25

Porcini-dusted halibut, roasted red pepper sauce, saffron orzo and vegetables 14.75

Braised short ribs, soft polenta and turned vegetables 12.25

Pasta with salmon, broccoli rabe, and sundried tomato cream sauce 8.75



Lunch

88 4th Street · City College of San Francisco · 94103

For reservations, call 415.908.7522 · Visit our website at www.ccsf.edu/dtn/palate