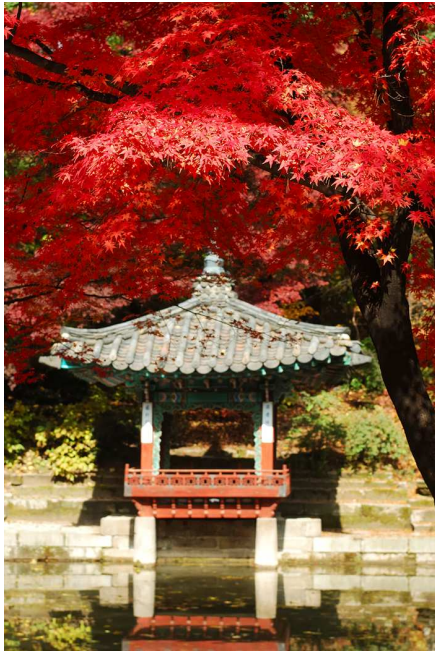


Spring 2010 Catering & Events
Class welcomes you
to our Theme dinners

Plan to join us every Thursday,
for our
Three course theme dinners
served from 5:30-8:00

Next week's theme:
Japan



Your dinner is prepared and
served by students in CCSF's
Culinary Arts and Hospitality
Studies Department's programs

*Thank you for supporting our
students!*

EDUCATED PALATE
RESTAURANT

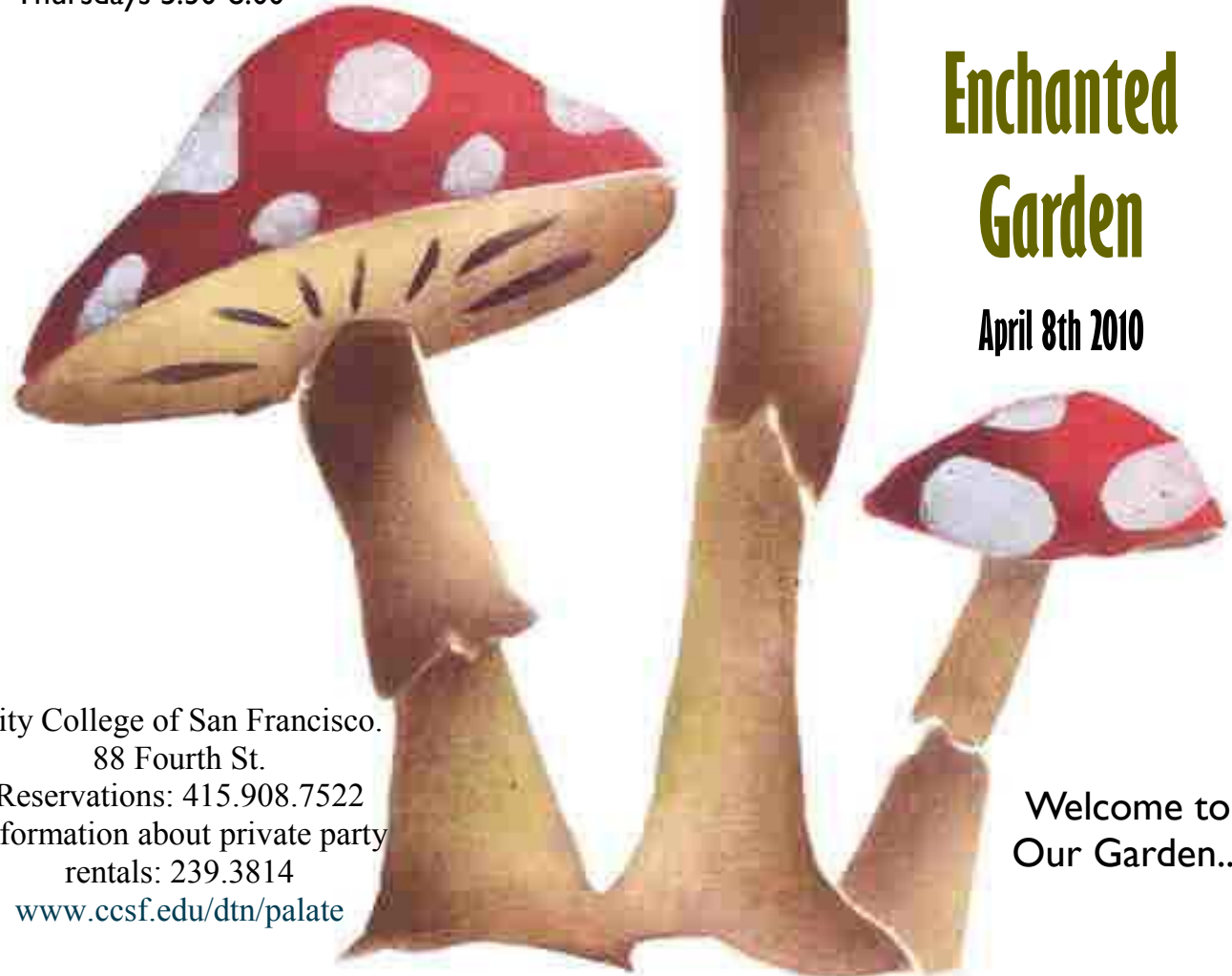
Hours
Thursdays 5:30-8:00

City College of San Francisco.
88 Fourth St.
Reservations: 415.908.7522
Information about private party
rentals: 239.3814
www.ccsf.edu/dtn/palate

Enchanted Garden

April 8th 2010

Welcome to
Our Garden...





APPETIZERS

GARDEN SALAD

A refreshing taste of mixed lettuce, apples and walnuts, topped with strawberry vinaigrette

BUTTERNUT SQUASH SOUP

Smooth and creamy roasted butternut squash

VEGETABLE TERRINE

Composed of asparagus, green beans, beets, and carrots



ENTREES

HERB ROASTED CHICKEN

Served with braised carrots & warm potato salad

MUSHROOM PASTA

Portobello and white mushrooms, linguini noodles, red onions and fresh herbs in a butter cream sauce

BRAISED LAMB SHANK

Served with polenta, braised turnips, and a mint "pistou"

Three Courses: \$19.95



DESSERTS

CRÈME BRULÉE

Served tableside

CHEESE PLATTER

Various cheeses served with crackers

COOKIE PLATTER

A variety of cookies including Russian Tea and Oatmeal

