

Fall '09 Catering & Events Class welcomes you

to our Theme dinners

Tonight's theme:

HALLOWEEN

OCTOBER 29, 2009

Menu

Appetizers:

choice of

CAULIFLOWER SOUP WITH CRAB SALAD

or

PUMPKIN MARSCAPONE RAVIOLI WITH BROWN BUTTER, SAGE AND HAZELNUTS

or

HEARTS OF ESCAROLE WITH FRESH GOAT CHEESE DRESSING, PERSIMMONS,
POMEGRANATE SEEDS AND SPICED PECANS

Entrées:

choice of

FENNEL-CRUSTED CHICKEN WITH ROASTED ROOT VEGETABLES AND CELERY ROOT
PUREE

or

GRILLED PORK CHOPS WITH APPLE CHUTNEY, CREAMY FENNEL POTATO GRATIN

or

SAUTÉED SAND DABS WITH SLOW COOKED SPICY BROCCOLI AND OLIVES, BRAISED
LEEKS, POTATOES, CAPER BEURRE BLANC

Desserts:

RED VELVET CAKE WITH CREAM CHEESE ICING

PUMPKIN CRÈME BRULÉE

ASSORTED HALLOWEEN COOKIES

Three Courses \$19.95

Wines by the glass \$5.00 Corkage \$7.00/bottle

Plan to join us every Thursday, for our

Three course theme dinners

served from 5:30-8:00

Next dinner-*NOVEMBER 5-CARRIBEAN*

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!

City College of San Francisco. 88 Fourth St.

Reservations: 415.908.7522

Information about private party rentals: 267.6512

www.ccsf.edu/dtn/palate

EDUCATED PALATE
RESTAURANT