

Spring 2010 Catering & Events Class welcomes you
to our Theme dinner:

Thursday, April 29, 2010

Black & White Masquerade

Appetizers choice of:

Garden Salad with herbed vinaigrette

Black Lentil Soup: beluga lentils in a rich broth

Crostini: housemade baguette sautéed in olive oil topped with herbs and
cheese

Entrées choice of:

Rosemary Roasted Chicken Breast with artichokes and mashed potatoes

Grilled Pork Chop with crispy potatoes and braised leeks

Scallop Ravioli: egg pasta filled with scallops and topped
with saffron cream sauce (vegetarian option available)

Desserts:

Selection of Cheeses with dried figs and almonds

Apple Tart

Ricotta Cake

Cookies: from torrone to biscotti

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 week's theme: Taste of Korea

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: 239.3814

www.ccsf.edu/dtn/palate

EDUCATED PALATE
RESTAURANT