

*Fall '09 Catering & Events Class welcomes you to our Theme
dinners
Tonight's theme: Spain*

September 24th, 2009

Menu

Appetizers:

Gazpacho Andaluz

or

Patatas bravas with watercress and sherry vinaigrette

or

Boquerones: house-cured anchovies with cucumber-radish-fennel salad and tomato toast

Entrées:

Roast turkey breast with romesco sauce, potato puree, and grilled scallions

or

Mar i Muntanya: Catalan-style chicken and prawn ragout with peas and saffron rice

or

Paella de fideos: Noodles cooked paella style with clams and Spanish chorizo

Desserts:

Gâteau Basque: pastry cream filled cake from the Basque region of Spain

or

Flan: traditional custard with caramel topping

or

Brazo de Gitano: rolled yellow sponge cake filled with creamy lemon curd

Three Courses \$19.95

Sangria-\$5.00/glass

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

Next week's dinner "The Color Purple" and Foods of the South

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 415.239.3184

www.ccsf.edu/dtn/palate

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RESTAURANT