

Spring Semester 2017
Closing Day
Thursday, May 11

EDUCATED PALATE
RESTAURANT

Lunch

M–Th: 11:30 am–
1:30 pm

Fri: 11:30 am–1:00

The Educated Palate is a restaurant/training facility run by City College of San Francisco's Culinary Arts department. Service is provided by students from our tuition-free Culinary and Service Skills Training program.

Please let us know how we are doing.

Lunch

~ Spring 2017 ~

FINE DINING

Upcoming Closure Dates

We will be closed 4/7, 10, 11, 17, and 20,
and 5/5 for Private Events.
The Spring Buffet will be held on 4/12, 13,
and 14

"One of SF's
Best Kept Secrets"

"7 on Your Side"
ABC News



SOUPS, SALADS & STARTERS

Soupe du jour (please ask your waiter about today's selection) cup: 3.75 bowl: 4.50

Mixed greens with carrots, cucumbers, and balsamic vinaigrette with herbs sm: 4.00;
lg: 7.00

Sliced raw asparagus with pine nuts, *pecorino*, and lemon vinaigrette with shallots 7.50

Arugula and strawberries with almonds, feta, and a sherry vinaigrette 7.50

Add Grilled Tri Tip or Seared Salmon to any salad 6.50

Add Grilled Pork Shoulder or Chicken *al matone*, to any salad 5.50

Add Grilled Portobello Mushroom or Grilled Asparagus to any salad 4.00

Lion King Terrine: layered avocado, salmon, chipotle lemon mayo, sesame, pickled
cucumber, and rice 8.00

SANDWICHES

*Served with a choice of french fries or grated carrots with pistachios and tahini vinaigrette. All our
breads are made in-house by our baking and pastry students and are available for purchase.*

Roast Beef with Provolone, peppers, onions, *aioli*, and arugula on ciabbata 10.50

Grilled Mushroom and Cheese with fontina, a daily mix of mushrooms, and tomato
soup 9.50

Corned beef or turkey Reuben, sauerkraut, Swiss cheese, Russian dressing on rye 10.50

ENTREES

Salmon with couscous, green beans, and lemon *beurre blanc* 13.50

Risotto with English peas and fava leaves, *pecorino*, and mint oil 8.50

Grilled pork shoulder with pickled vegetables and anato steamed rice 12.50

Grilled Tri-Tip with potato salad, grilled asparagus, and salsa verde 14.25

The menu is eclectic,
contemporary and
packed with upscale
entrees that we might
have to pay big bucks
for if we weren't
smart enough to eat
here.

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

California State Water Resources Control Board requires that water be only served upon request.