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.

~ Fall 2015 ~

STARTERS
Soup du jour (please ask your waiter about today's selections) cup: 3.75 bowl: 4.50
Cornmeal crusted fried oysters with house smoked ketchup 7.50
Vegetarian Spring rolls with soba noodles, marinated tofu, and peanut sauce 6.25

SALADS
Mixed greens, assorted vegetables, choice of dressings sm: 3.75; lg: 6.25
Warm goat cheese, persimmons, and spinach with walnut dressing 8.75
Roasted beets with citrus, gorgonzola, arugula and honey Dijon dressing 9.25
Harvest salad: Wild mushrooms, potatoes, pancetta and truffle herb vinaigrette 12.25
Seared salmon with peas and green goddess dressing 12.50

SANDWICHES
Served with a choice of french fries or cabbage almond slaw.
Our breads are made in-house by our baking and pastry students and are available for purchase.

Herbed roast beef with caramelized onions, and horseradish mayo on ciabatta 9.25
Roast turkey with brie and cranberry relish on pumpkin roll 9.00
Pan fried snapper with fennel and celery root slaw 9.50
Marinated tofu with sundried tomato spread on sprouted wheat 8.00
Corned beef or turkey Reuben, sauerkraut, Swiss cheese, Russian dressing on rye 8.75

ENTRÉES
Roasted pork loin with apple cider sauce, butternut squash risotto, and greens 12.25
Chicken piccata with ratatouille and saffron orzo 11.75
Poached salmon with maltaise sauce, french lentils, and broccoli rabe 13.00
Braised short ribs with creamy polenta and tourné vegetables 12.75
Grilled mahi mahi with miso chive butter, edamame red rice, and grilled mango 12.75
Curried vegetable tofu over rice noodles 9.75
Gorgonzola and wild mushroom pasta with walnuts 10.25

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.