The Chef’s Table is a classroom laboratory run by students and staff of the Culinary Arts and Hospitality Studies department. We hope you enjoy today’s class.

LUNCH
Spring 2022

SOUP DU JOUR
Cup 4
Bowl 5

SALAD
SPRING VEGETABLES  mesclun mix | herb vinaigrette 8
BAKED SALMON (5 oz)  mixed greens | bell peppers | fennel | cucumber | tomato |

honey lemon vinaigrette 10

SANDWICHES  (Choice of small salad or house-made potato chips. All breads made fresh in-house.)
ROAST CHICKEN CLUB  house-smoked bacon | avocado 12

ENTRÉES
STERLING FARM LAMB (6 oz) (or ANGUS BEEF) BROCHETTE  grilled squash ratatouille |

toasted, bulgar wheat pilaf 12

BRAISED PORK  wild mushroom ragu | saffron potatoes 12

SEAFOOD MARINARA  tomato broth | shrimp | salmon | scallops | mussels | garlic toasts 15

We strive to source organic, local products from small producers and growers who farm responsibly.