



at the Pierre Coste Room

*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

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| SPRING VEGETABLES <i>mesclun mix herb vinaigrette</i> | 8 |
| BAKED SALMON (5 OZ) <i>mixed greens bell peppers fennel cucumber tomato honey lemon vinaigrette</i> | 10 |

SANDWICHES *(Choice of small salad or house-made potato chips. All breads made fresh in-house.)*

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| ROAST CHICKEN CLUB <i>house-smoked bacon avocado</i> | 12 |
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ENTRÉES

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| STERLING FARM LAMB (6 OZ) (or ANGUS BEEF) BROCHETTE <i>grilled squash ratatouille toasted, bulgar wheat pilaf</i> | 12 |
| BRAISED PORK <i>wild mushroom ragu saffron potatoes</i> | 12 |
| SEAFOOD MARINARA <i>tomato broth shrimp salmon scallops mussels garlic toasts</i> | 15 |

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



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