



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

April - May

SOUP of the DAY

Cup 4 | Bowl 5

SALAD NIÇOISE* (gf)

tuna confit | boiled potatoes | boiled egg | vegetables | herbed vinaigrette 12

OPEN-FACED SHRIMP RÉMOULADE SANDWICH

multi-grain bread 13

SAUTÉED CHICKEN CHASSEUR* (gf)

soft polenta | baby carrots | haricots verts 12

GRILLED BEEF BAVETTE STEAK* (7 oz) (gf)

beurre maître d'hôtel | pommes croquette | grilled asparagus 15

STEWED LAMB LEG PRINTANIER

gnocchi Parisian | spring vegetables 13

(gf) – gluten-free (v) – vegetarian (vg) – vegan

**We are happy to make vegetarian versions of these items, substituting tofu for the protein.*

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



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