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

**Late Summer**

## SOUP of the DAY

- **Cup**  4
- **Bowl**  5

## SALADS

- **SUMMER CHICORIES** *(v, gf)* frisée, radicchio & endive | apples | candied pecans | shaved dry jack | pear-shallot vinaigrette  8
- **PRAWN & HEIRLOOM TOMATO SALAD** *(gf)* white beans | fennel | zucchini | shallot | sautéed prawns | pesto | white wine vinaigrette  10
- **THAI BEEF SALAD** *(gf)* mixed greens | snap peas | haricot vert | fried shallots | mint | cilantro | green onions  10

## SANDWICHES *(Choice of green salad or hand cut fries)*

- **HOUSE ROASTED TURKEY**  watercress | sliced apple | goat cheese spread | wheat  12
- **GRILLED EGGPLANT** *(v)* zucchini | peppers | red onions | Havarti cheese | wheat  10
- **CHEF’S TABLE BURGER**  lettuce | tomato | house made pickles | choice of cheese *(Swiss, cheddar, Monterey Jack)*  12

## ENTRÉES

- **CHICKPEA & VEGETABLE TAGINE** *(vg)* braised kale | couscous  11
- **PORK MILANESE**  breaded pork cutlet, arugula & parmesan salad w/ lemon, EVOO & capers | roasted tomato sauce  12
- **CHICKEN PICCATA** *(gf)* sautéed broccoli rabe | toasted pine nuts | roasted potatoes  12
- **ROASTED HALIBUT** *(gf)* sautéed spinach | mushroom | fresh corn | green beans | tarragon-shallot beurre blanc  15

*(gf) – gluten free *(v) – vegetarian *(vg) – vegan *contains nuts

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