



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

Late Summer

SOUP of the DAY

Cup 4

Bowl 5

SALADS

SUMMER CHICORIES* (*v, gf*) *frisee, 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.



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