

Chef's Table

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.

STARTERS

soup: cup 4 / bowl 5

hearts of romaine (vg, gf) 6

roasted eggplant, red onions & peppers | capers | parsley | roasted garlic cloves | red wine vinaigrette

“warm” parmesan cheese soufflé* (v) 6

haricot vert | roasted pear | arugula | toasted hazelnuts | champagne walnut vinaigrette

crispy pork belly bao (2) 6

cilantro | scallions | miso sauce

grilled miso-marinated beef salad* 8

frisée | radicchio | cucumber | haricot vert | carrots | tomatoes | peanuts | ginger-mustard dressing

SANDWICHES

sandwiches served with choice of green salad or hand cut fries

grilled vegetables (v) 11

zucchini | bell peppers | red onions | eggplant | fontina cheese | grain bread

curried chicken salad* 11

golden raisins, grapes | cashews | tomato | watercress | toasted everything bagel

grilled chicken club 11

avocado | bacon | lettuce | tomato | house-made baguette

chef's table burger 11

lettuce | tomato | house-made pickles
(add swiss, cheddar, or monterey jack + \$1)

ENTRÉES

chicken picatta (gf) 12

roasted potatoes | sautéed vegetable

polenta w/ mushroom ragu (vg, gf) 11

sautéed fall greens | parmesan cheese

grilled coffee brined pork chop (gf) 12

pickled red onions | brussel sprout celery salad

lomo saltado (gf) 12

sautéed beef | onions | tomatoes | aji amarillo | french fries | soy sauce | steamed rice

roasted fish filet* (gf) mp

sautéed spinach & shitake mushrooms | red bell pepper coulis | toasted almond-green olive-orange relish

(gf) gluten-free (v) vegetarian (vg) vegan (s) shellfish *contain nuts

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

city college of san francisco | ocean campus | 50 frida kahlo way | statler wing
monday-thursday 11:15-01:00 | for reservations: 415-239-3855 | www.ccsf.edu/cahs

