

# Chef's Table

The Chef's Table is a classroom laboratory run by students and staff of the Culinary Arts and Hospitality Studies department.

Chef Instructor: Joshua Sappelt | Dining Room Instructor: Chris Johnson

## L A T E S P R I N G 2 0 2 5

### S T A R T E R S

soup du jour: cup 4 / bowl 5  
grilled asparagus w/ bearnaise & breadcrumbs 7  
fennel sausage & warm lentil salad (gf) 11  
house-made fennel sausage | pickled onions

### S A L A D S

"kilt" (gf) 11  
mixed spring lettuces | bacon | turnips | apple | spring onions | cider, bacon & honey dressing  
\*add roasted salmon +\$4  
little gem (v, gf) 11  
radish | sieved eggs | blue cheese | chives | lemon vinaigrette

### S A N D W I C H E S

sandwiches served with choice of organic spring mix salad or handcut fries  
belfiore mozzarella & marinated roasted peppers (v) 13  
arugula | olive tapenade | house-made focaccia  
bbq pork belly 15  
cole slaw | ciabatta  
patty melt 14  
ground beef (5oz) | caramelized onions | swiss & american cheese | house-made rye

### E N T R É E S

parisian gnocchi (v) 13  
english peas | pea shoots | black trumpet mushrooms | soubise  
pan seared salmon (gf) 15  
pinto beans | green beans | salsa verde  
grilled bavette steak (5oz) (gf) 16  
sauce béarnaise | fries  
student chef Nmasichukwu's Nigerian Akara (vg, gf) 12  
black-eyed pea fritters | garlicky collard greens | pickled jalapeño ranch

### S I D E S

handcut fries (v) 3  
collard greens (v) 3  
house-made pickles 2  
roasted turnips (vg) 2

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

Consuming raw or undercooked meats, poultry, shellfish, or eggs, may increase your risk of foodborne illness.

city college of san francisco | ocean campus | 50 frida kahlo way | statler wing  
monday-thursday 11:15-12:45 | for reservations: 415-239-3855 | [www.ccsf.edu/cahs](http://www.ccsf.edu/cahs)



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