“A La Carte” class students
Summer 2012 Lunch Menu
Chef Instructor: Jeff Haines

Reservations: (310) 314-6057
2 hour parking validation

Starters

Spanish Watermelon Gazpacho 5
mixed heirloom tomatoes, cucumber, sweet peppers, compressed yellow watermelon and
tomato foam

Heirloom Tomato and Burrata Salad 5.50
mixed heirloom tomatoes, fresh burrata cheese, 12 year old balsamic vinegar, mizuna,
micro basil and lemon zest vinaigrette granita

Entrées

Bistro Burger 8.50
ground Angus, provolone cheese, quick brine pickles, shredded lettuce, caramelized
onions, roasted tomatoes and Wild Turkey sauce served with house cut steak fries

Roasted Half Chicken 11
brined and crusted with herbs from our garden...served with sautéed spinach and steak
fries

Grilled Tahitian Albacore 13
summer succotash with calabasitas, grape tomatoes, fava beans, roasted corn, caramelized
pear onions and arugula

Dessert

Summer Cheesecake 5
fresh strawberries, peach buttermilk ice cream and florentine crisp

Beverages

Iced Tea, Lemonade, Arnold Palmer, Coke, Diet Coke, Sprite, Coffee, Perrier (2.5)

All gratuities go to our Student Culinary Competition Club