



Youth Train in Trades: Culinary Arts Dinner Series 2018

Carson Graham Cafeteria. 5:30pm - 6:30pm

weekly menu for... Wednesday May 2nd + Thursday May 3rd

soups	\$4-	Carrot Ginger Coconut. fresh focaccia
pasta	\$9-	Baked Rigatoni Bolognese. Tomato meat sauce. Parmesan. Roasted garlic panko crumb. Fresh focaccia
entrée salad	\$9-	Fried Chicken Cobb Salad. lettuces. bacon bits. roasted corn. green onions. cheddar. tomato. Apple Cider Vinaigrette
sandwich	\$9-	Porchetta Sandwich. brioche. slow roasted porchetta. herb mayonnaise. crispy onions. parmesan. arugula. potato chips + a green salad
entrée's	\$9-	Seared Steelhead Salmon. Lemon + Herbs <i>served with choice of starch + vegetables</i>
	\$9-	Braised Pork Curry. raita. naan. pickles - contains almonds <i>served with choice of starch + vegetables</i>
	\$9-	Vegetarian Coconut Chickpea Curry. raita. naan. pickles <i>served with choice of starch + vegetables</i>
sides	\$4-	Herbed Rice
	\$4-	Mac n' Cheese Croquette. panko breaded mac n' cheese
	\$4-	Vegetables of the day
salads	\$4-	Greens. apple cider vinaigrette. pickled + shaved vegetable. candied pumpkin seeds
	\$4-	Kale Caesar Salad. house dressing. roasted garlic panko crumb
desserts	\$4-	Apple Caramel Trifle. whipped cream. caramel sauce. cake. candied pecans
	\$4-	Double Chocolate Brownie. caramel. chocolate sauce
	\$4-	London Fog Panna Cotta. whipped cream
	\$4-	Citrus Cheesecake. lemon curd

Two Courses for \$12. Three Courses for \$15

One \$9 item + One \$4 item = 2 courses. One \$9 item + two \$4 items = 3 courses!

Or Items priced individually

cash + debit accepted. no credit cards. served while quantities last.
menu may change based on availability. first come first served!

This is a Culinary School, we thank you for your patience + your support!