



IN A Institute of Culinary Arts
Winter Menu

appetizers

onion soup

topped with gruyere cheese

soup du jour

Fresh made soup of the day

frisée salad

With bleu cheese and spiced pecans.

goat cheese & pistachio stuffed beet

“ravioli” with orange & tarragon

our unique take on roasted beets with goat cheese.

main courses

toulousaine-style cod

pan-seared, roasted and served with puy lentils, and red wine sauce

coq au vin blanc

white wine-braised Chicken Breast served with herbed pappardelle

steak frites

today's selected cut of beef, grilled and served with hand-made French fries

sautéed scallops with cauliflower puree

served with lardoons of bacon, garlic crisps lemon, and brown-butter

seitan roulade stuffed with wild rice, figs & almonds

with pan vegetable gravy

cheese & fruit

today's selection of cheeses and fruit

desserts

chocolate pots de crème

apple tarte tatin with honey ice cream

chocolate-almond dipped poached pear with spice ice cream

today's selection of sorbets

\$25.00 prix fixe

Dinner includes one choice from each course and iced tea

