

reflections

4TH FLOOR of J-BUILDING

SEATING FROM

11:15 AM to NOON

PRIX-FIXE CLASSICAL DINING

\$16

THURSDAY, March 17, 2016

Our future professionals put much pride and effort into your dining experience and are pleased to showcase both elaborate and elegant classical cuisine.

CHOICE OF SOUP OR APPETIZER

Gulf Shrimp Bisque

Fine Julienne Vegetable, Puff Pastry Lattice, Chive Crème Fraiche

Pasiano Potato Gnocchi

Spinach, Fresh Tomato Sauce with Maytag Blue Cheese Cream

FEATURED SALAD

Mediterranean Grilled Vegetable Salad

Grilled Vegetables on a Bed of Mixed Greens, Marinated Bocconcini Mozzarella, Pesto Vinaigrette

MAIN COURSES CHOICE OF 1

Poulet Sauté Grand Meré

Pearl Onions, Bacon Lardoons, Mushrooms, Parisienne Potato, Green Peppercorn Sauce, Cauliflower & Broccoli Polanaise

Roast Top Sirloin of Beef Coulotte

Oyster Mushrooms, Bordelaise Sauce, Rösti Potatoes, Cauliflower & Broccoli Polanaise

Dover Sole Sautéed Meunière

Baby Artichokes, Tomato Concassé, Saffron Rice Pilaf, Cauliflower & Broccoli Polanaise

DESSERT CHOICE OF 1

The Cigar

Chocolate Mousse, Vanilla Armagnac Ice Cream, Espresso Sauce, Assorted Berries

Pressed Watermelon

Lime Gelee, Olive Oil, Black Sea Salt

BEVERAGES

Cappuccino 3

Coffee 2

Sparkling Water 2

Hot Tea 2

Espresso 2

French Pressed Coffee 5

Bottled Beer 3

Wine by the Glass 7

Wine by the Bottle 22

Menu subject to change without notice.

**Chef de Cuisine – Kevin Enright, CEC/CCE/AAC | Pastry Chef – Roger Holden, CEPC/CCE
Sommelier – Athena Bolger, FMP/CC**



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Culinary Studies Institute