



## Winter Quarter 2018

*Chef Joshua Young*

### Starters

Cream of Tomato with Grilled Cheese - \$3.50

Potato Chowder with House Smoked Salmon - \$4.00

Duck Confit Caramelized onion and Flat Bread Pizza - \$7.00

Seared Scallop with Cauliflower Couscous, Harissa Broth - \$7.00

Beet and Arugula Salad with Goat Cheese and Apples - \$4.50

Grilled Winter Greens with Walnuts and Pancetta - \$4.50

### Entrées

Alhadeff Wedge Salad Creamy Chive Dressing - \$7.00

Kale and Ancient Grain Salad, Citrus - \$7.50

Grilled Flank Steak on a Hoagie Roll with Roasted Anaheim Peppers,

Salsa Aioli, Spicy Potato Chips - \$11.00

Seared Rockfish with Oxtail Ragout, Glazed Local Baby Carrots - \$13.50

Grilled Steelhead with Roasted Grape Buerre Blanc, Leeks, Roesti Potato - \$12.00

Rotisserie Chicken with Roast Garlic Sauce, Mediterranean Vegetable Tian, Spätzle - \$10.00

Butternut Squash Ravioli, Brown Butter and Sage - \$8.00

### Desserts

Individual Poached Pear Tart with Vanilla Ice Cream - \$4.00

Beignets - \$3.50