

Assignments

Assignments Restaurant
675 So Broadway
Denver, CO 80209

To Go

Wed - Fri 11:30 - 1:30
6:00 - 8:00
(303) 778-6625

Assignments' students look to the future

Jonathan Attema hails from Sioux City, Iowa. He's 26 and looks forward to his graduation in the fall of 2008. Jon hopes to do some traveling once he's finished with school.

Judy DeDios is from Jicarilla Apache Nation in Dulce, New Mexico. She'll receive her associate's degree in December of 2008, then go to California for her bachelor's degree in restaurant management. She hopes to one day own a restaurant.

Matthew Dunn, is a transplant from Washington, D.C. This 25 year old student hopes to one day be the executive sous chef or chef d'cuisine of a fine dining restaurant after his graduation in the fall of 2008.

Kobi Maisel started baking in his family's business in California. He'll graduate in December with an associate's degree. His immediate goal is to become a sous chef at his current employer.

Scott Morgan, originally from Corning, California is a 4th quarter student who'll be graduating in September of 2008. After school he plans to continue working in the food service industry. He hopes to one day own a catering business.

Justin Rogers is 20 years old and is the only native of Colorado in the class, coming from Morrison. He hasn't decided on a graduation date and hopes to one day open his own restaurant.

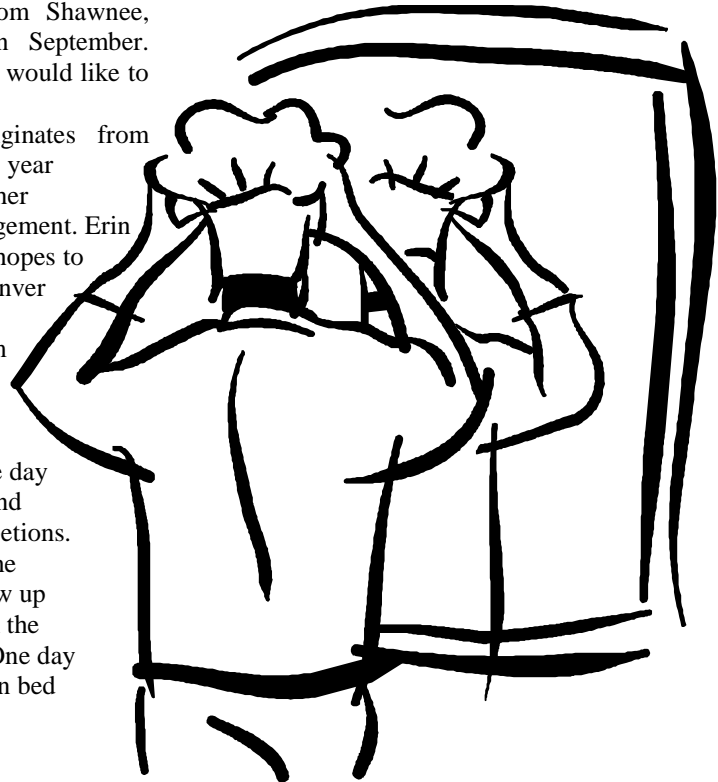
Eric Smith is from Shawnee, Oklahoma and graduates in September. Afterwards, this 23 year old would like to be an event center manager.

Erin Stamps originates from Arizona and is in her second year of school, working towards her bachelor's in culinary management. Erin graduates in December and hopes to open her own downtown Denver bar.

Kristin Snow, from Chicago, will be graduating September 2008 with an associate's degree in Baking and Pastry. She hopes to one day teach high school students and involve them in pastry competitions.

Amber Gyhra is the restaurant manager. She grew up in Denver and has been with the Art Institute for two years. One day she'd like to manage her own bed and breakfast.

Chef Stephen Ford is the first chef/instructor to manage both the lunch and dinner shifts for Assignments. He graduated from culinary school in 1976 and has been with AI for eight years.



**We'd like to
welcome Chef
Stephen Ford as
our chef instructor!**
Chef Ford is proud
to feature local
Colorado products
in our restaurant.

**BUY ONE,
GET ONE FREE**
**Buy any regular price entrée and
get a second entrée for free.**
No cash value. Expires 9-25-08.

Appetizers \$6

Blue crab cake with picante mayonnaise

Parma Ham with assorted melon and balsamic syrup

Salads \$6

Aspen salad with mixed greens, goat cheese, seasonal fruit, nuts and balsamic dressing

Mediterranean Salad with romaine, kalamata olives, pine nuts, oven dried tomatoes, cucumbers and citrus vinaigrette

Warm spinach salad tossed with marinated mushrooms, roasted shallot vinaigrette and polenta croutons

Add chicken \$3, add salmon \$4, add crab cake \$5

Soup \$4

Chilled cantaloupe soup with lime granite
Soup du jour

Entrees

Chicken roulade with sun dried tomato, Parma Ham, smoked Gouda with yellow pepper puree, rice pilaf and vegetable du jour
\$9

Smoked pork loin with cranberry cornbread stuffing, orange cranberry glaze, smashed potatoes and vegetable du jour
\$9

Sirloin club steak topped with tobacco onions, garlic mushrooms, smashed potatoes and vegetable du jour
\$10

Grilled salmon filet with citrus salsa, herbed orzo and vegetable du jour
\$10

Linguini with scallops, blue crab meat, black mussels and salmon sautéed in a puttanesca sauce
\$11

Appetizers

Open Face Ravioli

**Mushrooms, goat cheese and basil
\$4**

Flatbread Pizza

**Duck confit, brie and Asiago cheese
\$5**

Chorizo Stuffed Shrimp

**Two jumbo shrimp stuffed with chorizo and served with cilantro salsa
\$6**

Soups \$4

**Chilled Cantaloupe Soup
Soup du Jour**

Salads \$4

Watercress Salad

Watercress and baby greens with roasted shallot vinaigrette and toasted pine nuts

Daily Student Chef Creation

Entrees

Linguini alla Pescatora

**Scallops, blue crabmeat, black mussels, shrimp and salmon sautéed in puttanesca sauce
\$17**

Veal Scaloppini

**Sauteed veal layered with Parma ham and fontina cheese over pasta tossed with tomato basil sauce with vegetable du jour
\$18**

Grilled Swordfish

**Swordfish steak with sun dried tomato, pine nut butter served with gorgonzola polenta and vegetable du jour
\$19**

Grilled Duck Breast

**Asian marinated duck breast served over mango, port wine reduction, grit soufflé and vegetable du jour
\$19**

Rack of Lamb

**Dijon coated lamb chops with mint pesto, roasted Yukon Gold potatoes and vegetables du jour
\$19**

Medallions of Venison

**Southwestern rubbed venison medallions served with dried fruit black quinoa with vegetable du jour
\$19**