



ANNOUNCING SUMMER SELECTIONS AT ASSIGNMENTS RESTAURANT AT
THE INTERNATIONAL CULINARY SCHOOL AT THE ART INSTITUTE OF COLORADO

*Assignments, our student-operated restaurant is open for lunch and dinner Wednesday, Thursday & Friday when school is in session
Lunch: 11:30 am - 1:30 pm; Dinner: 6 pm - 8 pm ~ For reservations call 303.778.6625*



LUNCH MENU SUMMER 2010

STARTERS AND SALADS

HAND CUT FRIES GRATED PARMESAN AND TRUFFLE OIL \$6

WHITE GAZPACHO MANCHEGO CRISP \$4

PORK GYOZA SRIRACHA, SOY REDUCTION \$6

ROMAINE WITH RADISH, CELERY, ITALIAN PARSLEY, FRESH CORN VINAIGRETTE \$5
ADD CHICKEN BREAST \$4

ENTRÉES

CHICKEN AND WATERCRESS SALAD, ARTICHOKE HEARTS, RED ONION, FETA, PINE NUTS
AND CUCUMBER YOGURT DRESSING \$9

HOUSE MADE PASTA WITH HEIRLOOM TOMATOES, HAYSTACK CHEVRE, AND BASIL VINAIGRETTE \$8.5
ADD CHICKEN BREAST \$4

BEAR MOUNTAIN BISON BURGER WITH OVER MEDIUM EGG, MANCHEGO CHEESE,
HOUSE MADE STEAK SAUCE, HAND CUT FRIES \$9.5

SPICY CHICKEN SANDWICH, CARROT CELERY SLAW, GORGONZOLA MAYONNAISE
AND HAND CUT FRIES \$9

COLORADO FARM RAISED STRIPED BASS, FINGERLING POTATOES, GREEN BEANS, RED ONION,
RED PEPPERS, LEMON-KALAMATA VINAIGRETTE \$9

BLT WITH MISO-MARINATED BACON, HEIRLOOM TOMATOES, WATERCRESS AND WASABI MAYONNAISE \$9

DESSERTS

STRAWBERRIES ROMANOFF ON LEMON CURD SHORTCAKE \$5
(FINISHED TABLESIDE)

GELATO TRIOS
PINEAPPLE WITH DEHYDRATED PINEAPPLE, COCONUT WITH TOASTED COCONUT, MANGO \$5

OR

CHOCOLATE CHIPOTLE BRITTLE
BUTTERSCOTCH, FLAKY SEA SALT
PEANUT BUTTER GRAPE SYRUP, TOASTED BREAD \$5



MAKE RESERVATIONS ONLINE AT WWW.OPENTABLE.COM
LOCATED IN THE DENVER DESIGN DISTRICT AT 675 SOUTH BROADWAY IN DENVER

— Please see other side for dinner menu —





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DINNER MENU SUMMER 2010

STARTERS AND SALADS

HAND CUT FRIES GRATED PARMESAN AND TRUFFLE OIL \$6

WHITE GAZPACHO MANCHEGO CRISP \$4

PORK GYOZA SRIRACHA, SOY REDUCTION \$6

ROMAINE WITH RADISH, CELERY, ITALIAN PARSLEY, FRESH CORN VINAIGRETTE \$5
(FINISHED TABLESIDE)



ENTRÉES

PAN-ROASTED CHICKEN, HEIRLOOM TOMATOES, GRILLED BREAD, BASIL VINAIGRETTE, FLAKY SEA SALT \$15

GRILLED PORK LOIN CHOP, GRILLED ESCAROLE, FRESH CORN PUDDING, CHIMICHURRI SAUCE \$16

COLO FARM RAISED STRIPED BASS, ASPARAGUS, YOUNG SOYBEANS, SHIITAKE MUSHROOMS,
JASMINE RICE, CHINESE SAUSAGE VINAIGRETTE \$15

GRASS-FED NEBRASKA STRIP STEAK, PEPPERCORN CRUST, GORGONZOLA, TRUFFLE OIL FRIES,
ARUGULA, HOUSE MADE STEAK SAUCE \$19

COLORADO LAMB CHOPS, CHERMOULA, KALAMATA OLIVES, ARTICHOKE HEARTS, CHICKPEAS, GREEN PEAS,
TOMATO FINISHED WITH CUCUMBER VINAIGRETTE \$18



DESSERTS

STRAWBERRIES ROMANOFF ON LEMON CURD SHORTCAKE \$5
(PREPARED TABLESIDE)

GELATO TRIOS

PINEAPPLE WITH DEHYDRATED PINEAPPLE, COCONUT WITH TOASTED COCONUT, MANGO \$5

CHOCOLATE CHIPOTLE BRITTLE

BUTTERSCOTCH, FLAKY SEA SALT, PEANUT BUTTER GRAPE SYRUP, TOASTED BREAD \$5



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of Colorado