

## ASSIGNMENTS RESTAURANT

### APPETIZERS

Smoked duck breast crostini with goat cheese, dried cherries, and Mache salad

Creamy soft polenta with wild mushroom ragout and grana parmesan \*

Hand rolled pappardelle pasta with oven roasted tomato sauce \*

Steamed Prince Edward island mussels with lemon, herbs and grilled crostini

### SALAD

Classic Caesar prepared tableside

### ENTREES

Sautéed Alamosa striped bass with beurre blanc, rice pilaf, olives, pear tomatoes and artichokes

Seared pork tenderloin noisettes with green peppercorn cream, French beans and potato risotto

Grilled beef sirloin with potato fritte, Bordelaise and Béarnaise sauces

Grilled Redbird chicken with wild mushroom sauce and roasted fingerling potatoes

### DESSERTS

Poached pear tart with almond filling, short dough crust and vanilla ice cream

French chocolate cake with berry coulis and vanilla ice cream

Cinnamon ricotta filled crepes with nutella and nut praline

\*These items may be prepared vegetarian upon request

14/**LUNCH**

21/**DINNER**



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## BEVERAGES

NON-ALCOHOLIC COCKTAILS, BEVERAGES AND  
PREMIUM DE-ALCOHOLIZED WINES ONLY

### COCKTAILS - 3

BLOODY MARY  
CHERRY SPRITZER  
COSMO  
DAQUIRI  
GREYHOUND  
MANGO MOJITO  
MARGARITA  
PASSION FRUIT LASSI  
POMEGRANATE ROSSINI  
RASPBERRY DELIGHT

### SOFT DRINKS - 2

ARNOLD PALMER  
COKE  
DIET COKE  
GINGER ALE  
ICED TEA  
LEMONADE  
SPRITE

### BEER - 3

ST. PAULI BRAUREI  
BUCKLER HOLLAND  
O'DOULS AMBER  
O'DOULS REGULAR

### SPECIALTY COFFEES - 3

AMARETTO  
CRÈME DE MENTHE  
FRENCH VANILLA  
HAZELNUT  
IRISH CRÈME

### BOTTLED WATER - 3

AQUA PANNA  
SAN PELLEGRINO

### WINE - 4

ARIEL BLANC  
FRE CHARDONNAY  
ARIEL ROUGE  
ARIEL ZINFANDEL

### PREMIUM COFFEE - 2

SUMATRAN SINGLE  
GOURMET DECAF

### SPECIALTY HOT TEAS - 3

HOT CINNAMON SPICE  
DARJEELING  
EARL GREY  
POMEGRANATE  
DRAGON PEARL JASMINE  
CHAMOMILE HERBAL  
AUTUMN HERBAL



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CREATE TOMORROW



## ASSIGNMENTS RESTAURANT

A well-kept secret nestled in the heart of the Denver Design District, Assignments Restaurant is located inside The International Culinary School at The Art Institute of Colorado. We are a learning environment for all, driven by a passionate and professional student staff. The ambiance of the dining room invites our guests to partake in an intimate and exciting experience through the clean, crisp décor and the entertainment of the visible kitchen. Our guests are in constant view of our educational experience, observing the dedication and organization it takes to run an exceptional restaurant.

Assignments Restaurant is a stepping stone of great hospitality, led by highly accredited chefs and service leaders. The professional and detail-oriented student staff promote a genuine and heartfelt service. Our students are striving to achieve academic and culinary excellence as they transition into the culinary world.

Assignments Restaurant offers cuisine of the highest standard and presents the gift of food in the most nourishing of conditions. Our menu is influenced by classic French and New American cuisine and consists of authentic ingredients, artistically prepared by future chefs. We provide fresh, local and seasonal courses, creating a unique community experience.

Regards,

Chef David Hendricksen  
Academic Department Director



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