

# *Chef's Palette*

## *Lunch Menu*

*Three Courses Prix Fixe*

*Your choice of an appetizer, a main course and a Dessert*

*\$14.99 plus taxes*

### ***Appetizers and Salads***

#### ***Our House Salad***

*Mixed Greens Tossed with Honey Lime Vinaigrette, Roasted Beets and Goat Cheese*

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#### ***Soup of the Day***

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#### ***Caramelized Sausage with Sage***

*Served Over a Flat Bread*

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#### ***A Fresh Spring Roll***

*Rice Paper Wrap with Noodles, Mint and Shrimp*

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#### ***Caesar Salad***

***We prepare all our Sauces and Garnishes in House***



***Restaurant operating hours are from 1230-330 pm Thursday and Friday***

*Chefs Demonstrations are available Please ask one of our instructors*

<http://www.artinstitutes.edu/fort-lauderdale>

*Our Menu Selections are seasonal and subject to change*

*Please call for reservations 954-760-7957*

## **Main courses**

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### **Fillet of Salmon**

*Seared and Topped with Beurre Blanc*

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### **Chicken Breast Chasseur**

*Sautéed and then Braised in a Chardonnay, Shallots and Mushroom sauce*

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### **Linguini**

*Served with Fresh Clams cooked in White Wine and Fresh herbs*

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### **Rib eye Steak**

*Marinated Hawaiian Style and Grilled to your Desire*

*Our Main courses are Served with Vegetables and Starch of the Day*

## **Fresh from the Pastry Shop**

Please ask our students about our freshly made pastries

*Your choice of Iced Tea (Raspberry or Black), is provided with your meal*

## **Our Featured Wines**

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*M. Chapoutier Belleruche, Côtes-du-rhône, France 2007*

*A nice light dry wine, smooth and fruity \$20*

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*Haras Estate, Sauvignon Blanc, Maipo Valley, Chile, 2009*

*Rich yellow sauvignon with citrus notes and full aroma \$18*

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*Glass of our House Cabernet, Merlot or Chardonnay \$6*

*Rex Goliath -Woodbridge-California*

*Sam Adams Beer \$4*

*Coke, Diet Coke, Sprite, mineral water \$2*

*Coffee or Tea \$2*

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