



THE
INTERNATIONAL
CULINARY
SCHOOLSM
at The Art Institute
of California—Los Angeles

Chef Instructor: Juan Vasquez
Summer 2009 Culinary Students

Phone: (310) 314-6057
Ticket Validation 2hr Only

Salads

- House Green Salad**..... \$5
Summer Greens, Teardrop Tomatoes, Cucumber, Carrots, Shaved Squash, Lemon Thyme Vinaigrette
- Popcorn Chicken Caesar Salad with Anchovies**..... \$7
Romaine Heart Greens with Crispy Chicken Pieces, Parmesan and Creamy Caesar Dressing
- Arugula Salad**..... \$6
Arugula Greens with Candied Figs, Walnuts Red Onion Slivers and White Balsamic Vinaigrette

Sandwiches

Choice of Dill Potato Salad, House Green Salad or French Fries

- Bistro Burger**..... \$7
Bacon, Avocado, Caramelized Onion, Choice of Cheddar, Blue Cheese or Mozzarella Cheese
- Philly Steak Sandwich** \$8
Marinated Strips of Beef with Mornay Sauce, Sautéed Bell Peppers and Onions

Entrées

- Tomato, Basil and Artichoke Pizza**..... \$7
- Beer Battered Coconut Shrimp and Chips**..... \$9
Dark Beer Battered Shrimp with Coconut and Homemade Apricot Chutney
- Beef Bolognese Lasagna**..... \$7
Bistro Fresh Pasta with Tomato Meat Sauce, Herbs, and Three Cheese

Drinks

Iced Tea, Lemonade, Arnold Palmer, Coke, Diet Coke, Sprite, Coffee \$2.00 - Root Beer, Perrier - \$2.50

Ticket Validation 2hr Only



THE
INTERNATIONAL
CULINARY
SCHOOLSM
at The Art Institute
of California—Los Angeles

Chef Instructor: Juan Vasquez
Summer 2009 Culinary Students

Phone: (310) 314-6057
Ticket Validation 2hr Only

Desserts \$4

Peach Crumble Cake
served with French Toast Ice Cream

Chocolate Lava Cake
Served with Peanut Butter and Caramel Confection

Berry Frozen Soufflé

Ticket Validation 2hr Only