



All Creations on our Menu are Prepared from Scratch
Fall 2009 Lunch Menu

Beginnings

Cured Salmon 7
Fingerling Potatoes, Dill and Caviar

Croustade of Wild Mushrooms 5
Shallots, Madeira and Herbs

Gratin of Sea Scallops 7
Poached with Thyme, Laurel and Chardonnay

Pizza 5
Stone Baked with Fresh Basil and Filet of Tomato

The Real Deal

Grilled Marinated Chicken Breast 10
Juniper Berries, Apple Cider Vinegar, and Broccolini

Fresh Rigatoni Pasta 9
Roasted Roma Tomato, Leeks, Basil and Reggiano Parmesan

Seared Monkfish 11
Kalamata Olives, Fresh Thyme and Stewed Tomato

Tenderloin of Pork 11
Risotto, Asparagus and Raspberry Demi-Glace

Braised Beef Short Ribs 11
Turnip Scallion Smash, Beets and Merlot Reduction

Roast Duck Cavatelli 9
Slow Roasted Duck, Maytag Blue Cheese and Fresh Herbs

Salads

Fall Salad "Nest" 7
Seasonal Greens, Frisee and Granny Smith Apple Vinaigrette

Cobb Salad 7
Chicken, Olive, Tomato, Egg, Maple Smoked Bacon and Maytag Blue Cheese

Soup

Butternut Squash 5
Caramelized Pine Nuts & Sage

Dessert

Pumpkin Crème Brûlée 5
Almond Cream

Armagnac Chocolate Stack 5
Tuile and Berry Sorbet

Chocolate Marble Cheesecake 5
Espresso Cream

Cappuccino, Espresso or House Specialty Iced Latte 3

Executive Chef Peter Strifolino, CEC
Manager, Maura Brondi

All gratuities will benefit The Art Institute of California-Orange County Culinary Arts Scholarship Fund for current and incoming students.