

Desserts \$4.

Umm Ali- delicious traditional Egyptian dessert equivalent to North America's bread pudding and served with a honey ice cream

Dessert du jour- created by the Sous Chef

Caramelized Pineapple Lagoons- pineapple rings served with an orange sauce. Accompanied with a Florentine basket filled with wildflower honey vanilla frozen yogurt

Cappuccino Chocolate Mousse- served in a chocolate cup with a demi-tuille spoon and topped with whipped cream

Spiced Pumpkin Whoopie Pie- fluffy pumpkin cookie filled with autumn spiced cream cheese and accompanied with a chocolate ganache and caramel popcorn

Sweet Potato Dumpling- updated version of sweet potato dumplings, fried and rolled in toasted pecans and sprinkled with fennel pollen. Served with vanilla bean ice cream and a caramel rose syrup

Beverages \$1.75

Tamarind Soda
AiP's Jitterbean Coffee
Hot or Iced Tea
Assorted soft drinks

Gratuity Included
10% Student Discount
Reservations accepted
Open Mon-Wednesday 11:15am-12:30pm
412-291-6532

This menu has been created and is being presented
by the Fall 2011 Ala Carte Class:

Sagal Aden, Rebecca Altieri, Amougou Avoulou,
Meagan Bresson, Adrianna Demjanczuk, Jamie Gambrill
Jordan Hill, Anthony Marinho, Joshua Miller
Jasmine Roach, Kofoworola Showunmi,
Tremar Smith and Melanie Spagel

Instructors:

Chef Jeremy Reed and
Roger M Levine M.S. Hospitality Admin



A Taste of Art

Featuring
the Cuisine of
Egypt

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Soup \$3.50

Egyptian Style Lentil- seasoned with cumin, turmeric and topped with chile cumin spiced onions

Sweet Potato and Black Bean Chili- bold and smoky flavors of cumin, ground chipotle, chili powder and topped with shredded cheese

Cumin Spiced Tomato – fresh tomatoes combined with carrots, celery and onion and blended with cumin. Served with lobster crostinis

Spicy Italian Sausage- a rustic blend of Italian sausage, potatoes and onion. A dash of heavy cream and garnished with fresh kale*

Appetizers \$4.

Besara- creamy fava bean dip topped with seasoned caramelized onions and served with toasted pita

Appetizer du jour- created by the Sous Chef

Bison "Cupcake"- Bison pate gran mare topped with piped mashed potato, wrapped bacon and served with a chipotle chocolate sauce*

Duck Confit Nachos- duck tossed with a sweet & smoky BBQ sauce, topped with a cheddar queso and crème fraiche. Garnished with a red onion cilantro relish and served on crunchy tortilla chips with a hint of lime*

Smoked Victory Beer Brined Wings- tossed with smoked salt and served with a buckwheat honey BBQ sauce*

Entrée Salads \$6.50

Egyptian Baladi- traditional fare featuring tomato, cucumber, onion and green chile peppers tossed in a coriander vinaigrette and placed on a bed of mixed salad greens

Flank Steak- grilled marinated flank steak placed on a bed of mixed salad green with dried cranberries, fried goat cheese medallions, parsley breadcrumbs and toasted pecans in a balsamic vinaigrette*

Roasted Beet & Prosciutto- a bed of roasted golden and red beets topped with watercress and served with a blood orange vinaigrette. Garnished with thinly sliced prosciutto and fresh honeydew.*

Mediterranean Eggplant- roasted eggplant, onions, zucchini, black olives and cherry tomatoes tossed in a lemon balsamic vinaigrette and placed on a bed of barley

Sandwiches \$7

All sandwiches served with Egyptian style potatoes

Falafel Sandwich- traditional Egyptian falafel made with fava beans, fresh dill and fresh basil. Coated with sesame seed and deep-fried. Served in housemade pita with assorted vegetables and topped with a tahini dressing

Sandwich du jour-
created by the Sous Chef

Italian Panini- salami, prosciutto and cappicola meats, fresh mozzarella, fresh spinach leaves, sautéed mushrooms and onions with a homemade pesto aioli and served on house-made foccacia bread*

Bison Burger- spicy chipotle sauce, a slice of cheddar cheese topped with caramelized onion and served on a classic Pittsburgh pretzel roll*

Roast Beef- thinly sliced roast beef topped with crispy chile cumin onions, drizzled with a chili pepper aioli and served on sourdough bread*

Pesto Chicken Salad- marinated, grilled chicken breast julienned and combined with a housemade basil pesto aioli, onion, celery, roasted red pepper and served on Hawaiian sweet bread*

Entrees \$7.50

Shish Taouk- skewered chicken, onion, tomato, eggplant and peppers seasoned with cumin, pepper and cayenne and grilled. Served with Couscous*

Entrée du jour- created by the Sous Chef

Seared Pork Medallion- glazed in a rosemary apple cider gastrique on a bed of grilled apples and caramelized onions. Served with a three cheese macaroni*

Habanero Shrimp- shrimp au gratin sautéed in a garlic habanero infused butter and served with housemade fettuccini pasta tossed in a lime dill beurre blanc*

Pumpkin Butternut Squash Ravioli- orange striped ravioli in a creamy sage sauce topped with toasted pumpkin seeds, crispy sage and shaved parmesan

**Consuming raw and undercooked meats, poultry, seafood or eggs may increase your risk of a foodborne illness, especially if you have a medical condition*