



THE
INTERNATIONAL
CULINARY *presents*
SCHOOLSM
at The Art Institute
of California—San Diego

The Palette

FALL 2009

6:30 P.M. TO 8:00 P.M.

APPETIZER

- **Tomato Salad**, Organic Arugula, Cotija Cheese, Toasted Pine Nuts \$5
- **Seared Ahi Taco**, Cilantro Slaw, Serrano Ponzu, Citrus Oil \$6
- **Baked Tortilla Soup**, Chipotle Chile Cheese Crust \$5
- **Gringo Shrimp Ceviche**, Cucumber, Tomatoes, Banana Sauce, Lime Juice \$6
- **Barbeque Chicken Tostada**, Cilantro Greens, Fresh Salsa \$6

ENTREE

- **Pumpkin Seed Chicken Mole**, Aborio Rice Cake, Crisp Plantain \$13
- **Corn Crusted Halibut**, Sautéed Spinach, Tequila Jalapeno Beurre Blanc \$14
- **Lamb Chop Tamales**, Nopales, Anaheim Chile Ratatouille \$14
- **Aged Flat Iron Steak**, Spicy Aioli, Seasoned Black Bean Shooter, Potato Slaw \$15

DESSERT

- **Caramel Tres Leche Martini**, Sweet Berries \$5
- **Cinnamon Beignet Basket**, Apple Pomegranate Compote \$5
- **Baked Pear Crisp**, Fennel Ice Cream \$5
- **Coconut Espresso Flan**, Caramel Crust \$5

~ Thank you ~

*Your patience and generous patronage are very appreciated by our faculty and students.
All gratuities are accepted as donations to the EDMC Foundation for Culinary Student Support.
Reservations suggested - 858-598-1405*

Bon Appetit!