

Beverages

Cool in the Tropics Ginger Ale, Lime Juice, Guava	\$3
Mai Tai Orange and Pineapple Juice, Hibiscus	\$3
Lemongrass and Ginger Tea	\$2
Vietnamese Iced Coffee	\$3

Appetizer

Locally Grown Greens Heirloom Tomatoes, Crisp Wonton, Goat Cheese	\$5
Ahi Poke Lemon Lime oil, Daikon Radish	\$6
Miso Soup Tofu, Mushrooms, Scallions	\$6
Steamed Chicken Wonton Basket Ginger, Daikon Radish Sprouts	\$6

Entrée

“Da Bag” Lemon grass Chicken Curry Steamed Rice, Shitake Tomato Relish	\$10
Pan seared Pacific Ono Miso Beurre Blanc, Glazed Broccolini	\$13
Pork Mignon & Crab Cake Surf and Turf Crisp Potato Slaw, Mango Salsa	\$15
Grilled Macadamia Lamb Chops Boursin Cheese Mashed Potatoes, Ratatouille, Anise Au Jus	\$14
Aged Angus Flat Iron Steak Spicy Aioli, Crisp Shoestring Potatoes	\$13
Steamed Pacific Black Mussels Coconut Ginger Sauce, Warm Baguette	\$12

~ 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.*

Bon Appetit!

Cafe

Espresso	\$3
Cappuccino	\$3
Latte	\$3
Kona Mocha	\$3

Dessert

Green Tea Mochi Summer Berries and Cream	\$5
Pots de Crème Sampler Macadamia Nut, Mango, Coffee	\$5
Chocolate, Chocolate Chocolate Brownie, Coconut Cotton Candy	\$5

The Palette

Dinner



THE
INTERNATIONAL
CULINARY
SCHOOLSM

at The Art Institute
of California – San Diego

Summer 2010 Quarter

Mon – Wed., July 26 – Sept 17
Closed Monday

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7650 Mission Valley Rd, San Diego, CA 92108
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