

On behalf of the students and instructors,

WELCOME TO OUR CLASSROOM

We wish to thank you for being

a valuable part of the students' learning experience

Chef Instructor:	Andrew Hewson
Supporting Instructor:	Katsuhito Mori
Service Instructor:	Ross Robinson
Bartending Instructor:	Len Steinberg
Patisserie Instructor:	Albert Kurylo

Highwood Dinner Menu

Appetizers

Teriyaki Cured Salmon

Frisee, Cucumber and Radish Salad with Sesame Brioche

Butternut Squash Gnocchi

Tossed with duck confit, Oyster Mushrooms and Sage Duck Jus

Quinoa Salad with Red Beet Hummus

Herb Goat Cheese Dressing, Candied Walnuts and Pea Shoots

Escargot "Bourguignonne"

Cooked in a Rich Port Wine Sauce with Bacon, Pearl Onions and Mushrooms

Soups

We prepare our market soups daily. Your server will provide you with the details.

Salads

Artisan Greens with Garden Herbs and Red Wine Poached Pear
Shaved Grizzly Gouda, Dried Cranberry, Pumpkin Seed Vinaigrette

or

Highwood Cobb Salad

Baby Gem Lettuce, Crispy Pancetta, Tomato, Avocado, Blue Cheese Dressing

Main Courses

Smoked Pork Loin with Sauce Robert

Braised Red Cabbage, Herbed Spaetzle, Quince Chutney

Poached Arctic Char

Chive and Horseradish Beurre Blanc, Brandade, Sautéed Swiss Chard

Cornish Hen Stuffed with Foie Gras and Pistachio

Herbed Barley 'Risotto', Montmorency Sauce

Soy & Sake Glazed Ling Cod

Baby Bok Choy, Stir Fried Vegetables in a Miso Broth

Grilled Beef Strip Loin and Sous Vide Short Rib

Parsnip Puree, Smoked Kale Chip, Béarnaise Sauce

Candied Grapefruit and Fennel Crusted Lamb Rack

Ratatouille, Black Pepper Chick Pea Fries, Rosemary Jus

Daily Feature

Our featured menu offering is prepared by the students and changes daily to reflect their creativity and abundant offerings available to us by local producers and purveyors.

Your server will provide you with the details.

Desserts

Select from our array of sweet temptations.....

\$46.00 per person plus tax, gratuities not included.

Please set your cell phones to vibrate mode.