

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:	Michael Allemeier
Supporting Instructor:	Matthew Rehman
Service Instructor:	Darwin Ens
Bartending Instructor:	Ross Robinson

Highwood Dinner Menu

Winter 2010

Appetizers

Ricotta, Spinach and Sorrel Terrine
House Pickled "crudités" and Toasts

Albacore Tuna with Lychee, Fresno Pepper and Cilantro
Lemon Grass Gelee

Parmesan Passatelli with Hand Peeled Shrimp
Tomato Fondue

Thai Scented Scallop, Verjus "Pearls" and Cucumber
Mint Sauce

Soups

"Onion Soup"
Traditional Garnishes
or
Cauliflower and Sweet Garlic Soup
Curry Oil

Salads

Frisee Salad, Preserved Lemon and Goats Cheese Fritters
Hazelnut
or
Beetroot, Apple and Endive Salad with Blue Benedictine
First Cold Pressed Canola Oil

Main Courses

Lobster Perogies with Natural Juices
Mini Vegetables and Pea Shoots

Roasted Chicken Breast with Wild Mushroom Risotto
Sage Pan Gravy

Seared Venison, Brussel Sprout "slaw" with Savory Chocolate Sauce
Grizzle Gouda Soufflé

132° Lamb Loin, Shank Dumpling and Sauce Zingara
Celeriac and Carrots

Grilled King Oyster Mushrooms and Newdale Cheddar Polenta
Smoked Tomato

Miso Glazed Sablefish with Croquette
Fennel, Beans and Spinach

Desserts

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

*\$42.00 per person plus tax, gratuities not included.
Please set your cell phones to vibrate mode.*