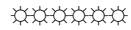


Table d'Hôte Menu I

\$29.95

Price does not include taxes, beverages or gratuity

Please select one item from each of the following courses.



APPETIZERS

Pumpkin Gnocchi with
Roasted Walnuts & Basil Cream Sauce

or

Salt Spring Island Mussels
Steamed in Red Thai Coconut Curry Sauce

or

Duck Terrine with Pistachios & Dried Cherries

SOUPS & SALADS

Seafood Consommé with
"Treasures" & Kaffir Lime

or

Grilled Asparagus,
Lemon and Parmesan Dressing
Toasted Rye Croûtons

MAIN DISHES

Pan Fried Wild Pacific Salmon,
White Wine Sabayon

or

Roast Breast of Chicken
Goat Cheese & Apricot Stuffing
Apple Cider Jus Lié

or

Grilled Lamb Medallions,
"Café de Paris" Butter

DESSERTS

Swedish Apple Tart Vanilla Bean Ice Cream

or

Orange Grand Marnier Mousse
Almond Amaretti Cookie

or

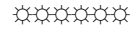
Chocolate Truffle, Brioche Pudding

Table d'Hôte Menu II

\$29.95

Price does not include taxes, beverages or gratuity

Please select one item from each of the following courses.



APPETIZERS

Goat Cheese Tartlet with Grapes
& Caramelized Onions

or

Chicken Liver & Calvados Mousse
Quince Jelly, Brioche Toast

or

Herb Crusted Beef Carpaccio, Black Olives,
Orange Salsa, Shaved Asiago Cheese

SOUPS & SALADS

Roasted Butternut Squash & Maple Syrup

or

Mixed Organic Greens with
Warm Goat Cheese Croûtons

MAIN DISHES

Pistachio Crusted Halibut Sauce Maitaise

or

Grilled Smoked Pork Loin,
Crabapple Rosemary Glaze

or

Grilled Beef Tenderloin
& Roasted Pearl Onions,
"Marchand de Vin" Sauce

DESSERTS

Lemon Curd Mousse, Candied Peel

or

Individual Black Forest Cheesecake,
Sour Cherry & Kirsch Coulis

or

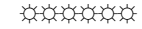
Espresso Crème Brûlée

Table d'Hôte Menu III

\$29.95

Price does not include taxes, beverages or gratuity

Please select one item from each of the following courses.



APPETIZERS

Croquettes of Herbed Goat Cheese,
Organic Greens,

"Confiture" of Saskatoon Berries

or

Grilled Prawns on a Fondue of Leek

or

Confit of Duck with Tabouleh Galette,
Dried Cranberry Mustard

SOUPS & SALADS

Sherry Scented Cream of Fennel
& Gruyère Flan

or

Roasted Beet Salad with Stilton
& Balsamic Herb Dressing

MAIN DISHES

Pan Fried Red Snapper,
Sundried Tomato Tapenade & Pancetta

or

Asian Style Beef Short Ribs, Ginger Orange Glaze

or

Braised Lamb Shank in the style of Provence

DESSERTS

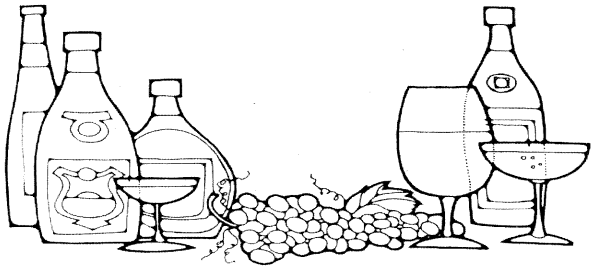
Trio of Chocolate "Delights"

or

Hazelnut Tiramisu

or

Warm Sabayon with Marinated Raspberries,
Lemon "Sablé" Cookie



The Classroom Restaurant is located at the Interurban Campus in the Huber Hall, Cook Training Centre – yellow, single-storey building, situated in the centre of the campus.

NOTE:

Vegetarian menu is available upon request on a 48-hour notice.

GOURMET BUFFET

WE WILL BE FEATURING ONE GOURMET
BUFFET ON MARCH 16
\$32.95 PER PERSON.

THE CLASSROOM IS OPEN
TUESDAY THROUGH FRIDAY
RESERVATIONS 5:30 – 7:30 PM
FROM SEPTEMBER TO DECEMBER
& FROM JANUARY TO APRIL

FOR PRECISE DATES
Visit our website: camosun.ca/dining

FOR INFORMATION OR RESERVATIONS
Please call: 250-370-3775

Hello!

“The Classroom Restaurant is operated entirely by students of the Culinary Arts Program. We thank you in advance for your patience and understanding and assure you that we will do our utmost to make your evening a pleasant and memorable one”.

Thank you.



RESERVATIONS:

Tel: 250-370-3775
Fax: 250-370-3859

DINING ROOM MENU ROTATION

WEEK	DATE – 2012	MENU NUMBER
1	January 24 th to 27 th	1
2	January 31 st to February 3 rd	2
3	February 7 th to 10 th	3
4	February 14 th to 16 th	1
5	February 21 st to 24 th	2
6	February 28 th to March 2 nd	3
7	March 6 th to 9 th	1
8	March 13 th to 15 th BUFFET March 16 th	2
9	March 20 th to 23 rd	3
10	March 27 th to 30 th	1