



**\$44.95**

BEVERAGES, TAXES AND GRATUITIES  
NOT INCLUDED.  
WE INVITE YOU TO CHOOSE ONE ITEM  
FROM EACH COURSE

FOR YOUR CONVENIENCE, WE ACCEPT  
DIRECT DEBIT, VISA & MASTERCARD



**WELCOME**

THE CLASSROOM RESTAURANT  
OPERATES COMPLETELY BY THE HARD  
WORK AND DEDICATION OF THE  
PROFESSIONAL COOK  
TWO (PC2) APPRENTICES. WE THANK  
YOU FOR YOUR PATIENCE AND  
UNDERSTANDING WHILE THEY ARE  
LEARNING VALUABLE INDUSTRY SKILLS  
AND ASSURE YOU THAT WE WILL DO OUR  
UTMOST TO MAKE YOUR EXPERIENCE A  
PLEASANT AND MEMORABLE ONE.

**THANK YOU**

(MENU #1)



**POTATO AND LEEK RAVIOLI**  
*TOMATO RELISH,  
CANDIED GARLIC BEURRE BLANC*

*OR*

**SMOKED SALMON TARTARE**  
*FRISÉE, SEED CRACKER,  
OLIVE & CAPER VINAIGRETTE, MUSTARD  
CREAM*

*OR*

**VANCOUVER ISLAND MUSSEL RISOTTO**  
*SHELLFISH OIL,  
CHAMPAGNE REDUCTION*

*OR*

**STUDENT INSPIRATION**



**PACIFIC SIDE STRIPE PRAWN BISQUE**

*APPLE FOAM,  
BUTTER POACHED PRAWNS*

*OR*

**GRILLED BABY GEM LETTUCE**  
*GARLIC EMULSION,  
CANDIED CANADIAN BACON, CORNBREAD  
CROUTON*

*OR*

**STUDENT INSPIRATION**



**SEED CRUSTED ALBACORE TUNA**  
*YAM AND GINGER PURÉE,  
CURRY VINAIGRETTE*

*OR*

**CRISP DUCK LEG CONFIT**  
*BRAISED LENTILS, TEMPURA ONION,  
MARJORAM VINAIGRETTE*

*OR*

**BUTTER BASTED SIRLOIN STEAK**  
*POTATO TERRINE,  
CAULIFLOWER FONDUE,  
RED WINE BÉARNAISE*

*OR*

**WILD MUSHROOM GNOCCHI ROMANA  
STYLE**

*ROASTED APPLES,  
CANDIED WALNUTS,  
BLACK PEPPER MOUSSE*

*OR*

**STUDENT INSPIRATION**



**CLASSIC CRÈME BRULÉE**  
*ALMOND & APRICOT BISCOTTI*

*OR*

**STICKY TOFFEE PUDDING**  
*APPLE PAVE,  
SALTED BUTTERSCOTCH,  
VANILLA GELATO*

*OR*

**CHOCOLATE HAZELNUT TERRINE**  
*CRUNCHY HAZELNUT TERRINE,  
MACERATED RASPBERRIES*

*OR*

**STUDENT INSPIRATION**

