



\$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 #2)



GNOCCHI PARISIENE STYLE

*FINE HERBS, BROWN BUTTER,
DOUBLE SMOKED BACON*

OR

DUKKAH CRUSTED BEEF CARPACCIO

*QUAIL EGG, CAPER BERRIES,
BLACK PEPPER AIOLI*

OR

SMOKED CHICKEN CROQUETTE

*SPICED DATE PUREE,
PINE NUT BRITTLE*

OR

STUDENT INSPIRATION



CORNISH GAME HEN CONSOMMÉ

*FINE HERB MOUSSELINE,
MUSHROOM CONFIT*

OR

BUTTERNUT SQUASH SPAETZLE

*SHALLOT CONFIT, PICKLED SQUASH,
MORNAY*

OR

STUDENT INSPIRATION



WEST COAST BOUILLABAISE

*MUSSELS, CLAMS, SALMON, COD
SAFFRON ROUILLE,
GRILLED CROUTON*

OR

SARSAPARILLA BRAISED BEEF

*CHATEAU POTATO, PEARL ONION,
DOUBLE SMOKED BACON*

OR

CRISP SEARED DUCK BREAST

*CITRUS CURE, PEAR BREAD PUDDING,
MULLED WINE JUS*

OR

LINGUINI GREMOLATA

*ARUGULA, TOASTED ALMONDS,
PARMIGIANO-REGGIANO*

OR

STUDENT INSPIRATION



LEMON MERINGUE TART

*BURNT ORANGE CARAMEL, CRANBERRY
SORBET*

OR

WHITE CHOCOLATE POT DE CRÈME

*RASPBERRY COMPOTE,
HONEYCOMB TOFFEE*

OR

SPICED PROFITEROLE CRAQUELIN

*CARROT CUSTARD, RAISIN COMPOTE,
CREAM CHEESE ANGLAISE*

OR

STUDENT INSPIRATION

