

REFLECTIONS

4th Floor - "J" Building, Seating from 11:15 a.m. to 12:00 Noon

Thursday, October 15, 2009

**Today is our Last Day of Service for the semester at Reflections Restaurant*

\$13.00

Choice of Soup or Appetizer

Chicken Consommé Celestine Royal Fermiere
Green pea Royale, Chicken gateau,
Paysanne vegetables

House made Mushroom Ravioli
Sauce Provencal

Salad

Pear and Chevre Cheese salad
Crisp greens, vanilla bean vinaigrette,
Red wine poached pear
Chevre cheese cake,

Main Courses

Supreme de volaille ala Escarlote
Chicken breast inlayed with corned beef, oval quenelle,
supreme sauce, Noodle Kugel
Haricot vert, batonette of rutabaga and Carrot timbale

Sautéed Lake trout
Shrimp chorizo stew, Roma tomato vinaigrette
Herb polenta cake
Haricot vert, batonette of rutabaga and Carrot timbale

veal Scaloppine Picatta
veal coated with a parmesean crust, fingerling bratwurst,
Lemon Jus-Lie Herb polenta cake
Haricot vert, batonette of rutabaga and Carrot timbale

Dessert

Molten Chocolate Cake
With coffee ice cream, raspberry salad and raspberry coulis

Baked Alaska

Chocolate & vanilla ice cream topped with meringue,
served with fresh berry and raspberry coulis

Cappuccino	\$3.25	Coffee	\$1.50	Wine by the Glass	\$5.25
Hot Tea	\$1.50	Espresso	\$1.75	French Pressed Coffee	\$4.95
Perrier	\$4.25	Pellegrino	\$3.25		

Chef de Cuisine - Tammy Gauthier
Pastry Chef - Roger Holden, CEPC/CCE
Sommelier - Athena Bolger, FMP/CC

Menu Subject to Change Without Notice

NOTICE: Items w/ * are cooked to order or served undercooked. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food Borne Illness, Especially if You Have a Medical Condition.



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