

# Beverage Menu

Imported Water		White Wine	
Panna (still) Italy 500ml	\$ 2		
San Pellegrino (sparkling) Italy 500ml	\$ 2		
		Glass	Bottle
		\$ 7	\$ 25
		\$ 6	\$ 20
		\$ 7	\$ 24
		\$ 9	\$ 32
		\$ 6	\$ 21
		\$ 10	\$ 36
Cocktails		Red Wine	
Rum & Coke	\$ 6		
Golden rum, coca cola			
Gin & Tonic	\$ 5		
Tanqueray, Tonic, Lime			
Fresh Siberian Summer	\$ 6		
Vodka, lemonade, garden spearmint			
Jameson 007	\$ 6		
Jameson whiskey, 7-up, lemon			
		\$ 6	\$ 21
		\$ 7	\$ 24
		\$ 8	\$ 29
		\$ 9	\$ 32
		\$ 11	\$ 43
		\$ 52	
Non-Alcoholic			
Boylans Gourmet Sodas			
Mandarin Orange	\$ 3		
Arnold Palmer	\$ 3		
50% fresh lemonade, 50% Tropicana tea			
Lemonade	\$ 3		
Fresh squeezed Lemon juice, sugar, water			
Colas	\$ 2		
IBC Root Beer, Coca Cola, Diet Coke Dr. Pepper, 7-Up			
Hot Tea	\$ 2		

\*additional charge for all refills



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# Menu du Jour

## Sample Menu

### Featured White Wine

#### Pinot Grigio

Seghesio, Sonoma County, California 2009  
Half Glass \$3

### Featured Red Wine

#### Pinot Noir

Tapiz, Valle de Uco, Mendoza, Argentina 2010  
Half Glass \$3

## Appetizer

### Duck Confit Salad

Spring mix, orange suprêmes, grilled onion, apple jullienne, and duck confit,  
with an orange poppy seed vinaigrette and orange sorbet

### Panzanella Salad

A mixture of fresh bread, cucumbers, ripe tomatoes, red onion and chiffonade basil.  
tossed with a balsamic vinaigrette

### Pork Makati

pork belly marinated and then braised. served with frisée and watercress a peach chutney a mi

### Italian Wedding Soup

A mixture of fresh vegetables veal both and meatballs finished with pasta and a chiffonade spinach

The meal includes selection of **appetizer**, **entrée** and **dessert** for the entree listed price.  
A complimentary **iced tea** or **coffee** is included with the meal.

## Entrée

### Poêlé de Haut de Surlonge Cumberland

Top sirloin beef served with mushroom shaped roasted red bliss potatoes  
and a port wine cherry demi-glace \$15

### Orecchiette Bolognese al Forno

"little ears" of pasta tossed in a Tuscan style meat and tomato sauce  
with a four cheese blend finished in a hot oven \$10

### Le Flétan Pôelé Maltaise

pan seared butter basted halibut served with corn potato fritters, a fruit salpicon  
and a blood orange Hollandaise \$14

### Blanc de Volaille Grillée Supreme

chicken breast stuffed with prosciutto and Gruyère cheese served, roasted red bliss potatoes  
and a mushroom velouté \$12

## Desserts

### Mousse Chocolat au Lait Caramel

An individual milk chocolate mousse with a caramel center

### Nid de Poire Pochés

Fresh pear poached in a cinnamon spiced red wine, resting on a bed of cinnamon sugar baked phyllo  
stuffed with fig and orange cream filling

### Gâteau au Citron et aux de Pavot

Lemon poppy seed cake layered with lemon diplomat cream  
and frosted with chantilly cream

18 % gratuity added to parties of six or more

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions.