

Arizona Culinary Institute 10585 N. 114th Street, Suite #401 Scottsdale, Arizona 85259 480.603.1066 www.azculinary.com

Menu du Jour

Wednesday, October 6, 2010

Amuse

Arancini

risotto / parmesan / mozzarella / pomodoro sauce / parsley

First

Spinach Salad

tomato / hard boiled egg / red onion / bacon vinaigrette

Greek Salad "Towers"

cucumbers / roasted yellow bell peppers / heirloom tomatoes / grilled onion / pepperocini feta / kalamata olives / romaine / red wine-balsamic vinaigrette

Cava Extra Brut and Strawberry Liqueur

Second

Tuscan White Bean Soup

black pepper whipped cream / parsley

Sauteed Escargot

Vol - au - Vent puff pastry / garlic cream / fried parsley

Riesling Heinz Eifel, Mosel, Germany 2009

The meal includes **dessert** for the entrée listed price. A complimentary **iced tea** or **coffee** is included with the meal.

Third

Seared Striped Bass

orange tarragon beurre blanc / basmati rice pilaf / toasted almonds / dried cranberry

Linguini Carbonara alla Alex Stratta

pancetta / butter / egg yolk / shallot / garlic / parmesan

Verdejo/Viura Melior, Rueda DO, Spain 2007

Fourth

Lamb Persilllade

Robert sauce / pomme puree

Grilled Chicken Breast

chausseur sauce / parmesan & marscapone soft polenta

Garnacha, Castillo de Monséran, Cariñena DO, Spain 2008

Vegetarian

Chickpea Panisse

stewed bell peppers / feta / cashews / parley butter sauce

5 Course Dinner \$20 + tax & gratuity 5 Course Dinner with wine pairing \$30 + tax & gratuity

Please present your coupon at the time you place your order

18 % gratuity added to parties of six or more

We ask that you process one check per table, thank you.

**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.