

Menu
January 27, 2011

Amuse'
Chicken Ballontine

First

Pan Seared Swordfish

corn puree / corn & clam fritters / carrot and sweet pea coulis

Second

Spring Mix in Potato Rings

*marinated fennel and radish / cucumber slices / marinated tomato concasse
roasted tomato vinaigrette*

Intermezzo

Lemon Ginger Sorbet

Entrée

Choice of one

Grilled Fillet of Beef Perigourdine

grilled beef tenderloin / dauphinoise potatoes / truffle demi-glace

Veal Oscar

escalope of veal stuffed with crab and asparagus / sunchoke and yukon gold puree / sauce foyot

Stuffed Chicken Breast

*pan roasted chicken breast / prosciutto fontina sage / risotto milanese
sauce chasseur*

Pastry Assortment

Champagne Toast

\$25

Plus tax and gratuity



Tonight's dinner is to celebrate the culinary accomplishments of the following students who will soon leave the teaching of culinary school and continue to follow their dreams and passion of becoming great culinarians.

Arizona Culinary Institute would like to thank the families and friends who supported these students while pursuing their culinary journey.

January 2011 Advanced Cuisine Students

Joseph Campbell

LeAnn Corea

Rick Detert

Jessica Elliott

Troy Hays

Kaleigh Jones

Donna Londot

Ana Lujan

James Madden

Amber Mares

Gabriel Ribera

Nicholas Schaus

Georgia Sebring

Jose Sotelo

David Upton