

**Menu**  
**February 17, 2011**

**Amuse'**

**Tear Drop Tomato and Fresh Mozzarella**  
*basil Oil*

**First**

**Seared Sea Scallop with Jonah Crab Claw**  
*celeriac and salsify risotto, red and yellow bell pepper coulis*  
*red onion and blueberry confit*

**Second**

**Watermelon Fennel Salad**  
*with Belgium endive, frisée and watercress*  
*lardon of hickory smoked bacon and a citrus honey vinaigrette*

**Intermezzo**

**Champagne, Prickly Pear and Ginger Sorbet**

**Entrée**

**Trio**

**Beef Tenderloin Wellington**  
*mushroom duxelle and sauce béarnaise*

**Chicken Ballontine**

*apricot marmalade*

**New Zealand Lamb Chop**

*cumberland mint sauce*

**Dauphinoise Potato**  
**Steamed Seasonal Vegetables**

**Dessert**

**Mango Cream Taco**

*with fruit salsa and margarita granité*

**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.*

### *February 2011 Advanced Cuisine Students*

*Sara Anderson  
Evelina Davis  
Elizabeth Gruenke  
Justin Hauska  
Brittany Heiskary  
Brittney Joesphson  
Leah Jorgenson  
Nereida Rivera  
Alannah Rodriguez  
Skylar Spence  
Brandon Terry  
Ryan Wheatley  
Valerie Wilkey  
Jessica Wilson*