



Westchester Community College Culinary Arts Café Menus Spring 2018

We are pleased to announce the spring 2018 semester opening of the Culinary Arts Cafe. Student chefs and managers, under the direction of experienced faculty, develop the unique themes and menus. Each lab class plans, cooks and serves each luncheon event. It is a wonderful dining and educational experience for the guests and students. Please take a look at the menus and available dates.

Culinary Café Highlights

- Reservations are available at 11:30 or 12 Noon.
- Tuesdays and Thursdays.
- \$12 per person, *cash only*.
- Take-out is not available.
- Community based seating.
- All menus are subject to product availability.
- For the week of March 12 – 16th, The Culinary Arts Café will be closed for spring break.
- Weekly breads and desserts will be prepared by the Advanced Baking Class.
- Beverages are designed and served by our Beverage Service Class.



Created by Chef Stacey Cohen, Alumna

Call our dedicated reservation phone line at **606-6803** to reserve your seat today!

The Culinary Arts and Management team look forward to seeing you at The Culinary Arts Café.

Reservation Phone Line: 606-6803

February 13
Opening Day

Tomato-Tarragon Bisque
Chevre Purse

Sea Scallop Seviche
Hearts of Endive, Mango Salsa

Roast Loin of Pork "Normande"
Chateau Potatoes, Baby Green Beans

February 15

Truffle Tortellini "en Croute"

Hearts of Lettuce, Golden Raisins & Ruby Beets
Champagne Vinaigrette

Fillet of Organic Salmon
Bouquet of Baby Vegetables, Passionfruit Coulis

February 20

Southwestern Black Bean Soup
Sour Cream, Cilantro & Lime

Tortilla Espanola
Roasted Red Pepper Coulis

Pulled Beef Fajita Bowl
Chimichurri, Sautéed Chayote, Yellow Rice

February 22
Black History Month Luncheon

Caribbean Sweet Potato Bisque
Jalapeno Hush Puppy

Pickled Shrimp with Hoppin' John Salad

Braised Buttermilk Chicken
Gravy, Grits & Greens

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February 27

Three Onion Soup
Gruyere Crouton

Basil Seared Tuna
Ratatouille Nicoise

Roast Rack of Lamb Persillade
Potato Gratin, Mélange of Vegetables

March 1

Consommé Celestine
Crème Fraiche, Caviar Crouton

Wild Mushroom, Feta, & Spinach Strudel
Sherry Reduction

Five-Spice Crusted Swordfish
Risotto Cake with Microgreens, Red Miso Dressing

March 6

White Bean & Kale Soup
Prosciutto Crostini

Classic Caesar Salad
Parmesan Curls, Garlic Croutons

Roulade of Sole & Shrimp
Mousseline Potatoes, Sautéed Spinach, Tomato Beurre Blanc

March 8

Butternut Squash Soup
Butternut Squash Tempura, Ginger Crème Fraiche

Curly Endive, Apple & Goat Cheese Salad
White Balsamic Vinaigrette

Lavender & Spice Crusted Duck Breast
Apricot Compote, Duchesse Potatoes, Sautéed Broccoli

March 13 & 15

****Closed for spring break****

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March 20

Cheddar, Leek & Ale Soup
Crisp Leek Julienne

Tricolor Salad
Smoked Salmon Rosette

Classic Shepherd's Pie

March 22

Potato, Leek, & Sorrel Soup

Cauliflower Beignets
Sauce Gribiche

Fillet of Beef with Red Wine & Gorgonzola Cheese
Giant Cous Cous & Steamed Romanesco

March 27

English Pea Soup with Mint

Mozzarella Pearls, Teardrop Tomatoes & Cucumber Caprese

Broiled Atlantic Salmon, Chive Beurre Blanc
Steamed Asparagus, Rissole Potatoes with Shallots

March 29

Green Plantain Soup

Beet Ricotta & Shrimp Tower
Basil Pesto, Toasted Pine Nuts

Veal "Hamilton"
Black Truffle Sauce
Rosemary Infused Polenta, Sautéed Carrots & Fennel

April 3

****Closed for Private Student Cultural Luncheon****

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April 5

Minestrone A La Romana

Tear Drop Tomato Panzanella

Crisp Cod Casino
Saffron Risotto, Sautéed Neapolitan Vegetables

April 10

Asparagus Soup
Asparagus Spring Roll

Blue Claw Crab Cake
Lemon Aioli

Seared and Sliced Breast of Duck
Cherry – Rosemary Gastrique
Wild Rice Pilaf & Spring Vegetable Julienne

April 12

Caldinho de Feijao
(Brazilian Black Bean Soup)

Cestinhas de Salpicao de Frango
(Chicken Salad in a Phyllo Basket)

Costela de Carneiro ao molho de Agridoce
(Rack of Lamb with Agridoce Sauce)

Polenta Cremosa
(Creamy Polenta)

Aspargos Assados com Crosta de Parmesao
(Parmesan Roasted Asparagus)

April 17

Pink Lentil Dahl, Potato Crisps

Vegetarian Samosas
Cucumber and Carrot Raita Salad

Tamarind Glazed Chicken Breast
Basmati Rice Biryani, Sautéed Spinach

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April 19

Mulligatawny Soup
Baked Vegetable Crisps

Spring Mesclun Salad
Baked Goat Cheese

Sautéed Pork Medallions with Red Pepper & Citrus
Spinach with Ginger & Shallots
Quinoa Pilaf

April 24

****Closed for Private Event****

April 26

Wild Mushroom Ramen
Crisp Bean Thread Noodles

Shrimp and Asparagus Salad
Lemon-Thyme Vinaigrette

Grilled Flat Iron Steak Chimichurri
Sweet Potato Tamales, Sautéed Spinach

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