

# STUDENT PRIX FIXE MENUS – FALL 2017

*Each week students from the fine dining and plated dessert class will be creating a multi course menu.*

**PHILLIP KRISTL &  
SAMANTHA ANDERSON**  
INSPIRED BY FRENCH CUISINE

*October 9 thru 12*

**FOIE GRAS**  
*chives*  
*grains of paradise*

**TROUT**  
*butternut*  
*leek*  
*crème fraiche*

**EGG**  
*guanciale*  
*pepper*  
*bread*  
*frisee*

**PORK**  
*red pepper*  
*parsnip*  
*crab*  
*mushroom*  
*leek*

**ALLY PERALTA &  
BROOKE WILLIAMS**  
INSPIRED BY SPANISH CUISINE

*October 16 thru 19*

**CORN**  
*nepolas*  
*cucumber*  
*pepper*  
*boquerones*  
*crème fraiche*

**OCTOPUS**  
*clams*  
*arborio*  
*pepper*  
*lime*

**POBLANO**  
*beans*  
*shallot*  
*onion*  
*cardoon*

**PORK**  
*potato*  
*leek*  
*fennel*

**MADISON JACOBSON &  
HUGO ELIZONDO**  
INSPIRED BY LATIN CUISINE

*October 23 thru 26*

**YELLOWTAIL**  
*chili*  
*cracker*  
*cantaloupe*

**RABBIT**  
*kaniwa*  
*tomato*  
*zucchini*  
*cilantro*

**SHRIMP**  
*octopus*  
*beans*  
*cucumber*  
*parsley*  
*corn*

**LAMB**  
*herbs*  
*potato*  
*squash*  
*mole*

**KATY JETTER &  
FRANSCESCA D'ANGELO**  
INSPIRED BY ITALIAN CUISINE

*October 30 thru November 2*

**MOZZARELLA**  
*ricotta*  
*grape*  
*lemon*  
*herbs*

**MUSSELS**  
*tomato*  
*garlic*  
*white wine*  
*parsley*

**POTATO**  
*bison*  
*pork*  
*white wine*  
*onion*  
*herbs*

**GROUPER**  
*zucchini*  
*saffron*  
*capers*

**CRAIG RYON**  
INSPIRED BY  
NORTHERN EUROPEAN CUISINE

*November 6 thru 9*

**CHICKEN**  
*egg*  
*bread*

**SALMON**  
*leek*  
*carrot*  
*potato*  
*cream*

**BEET**  
*goat cheese*  
*frisee*  
*arugula*  
*lemon*

**BEEF**  
*carrot*  
*butternut squash*  
*kohlrabi*  
*brussels sprouts*



*All Student Prix Fixe Menus are thirty dollars per person .*