

Late Summer Dinner - \$18

Choose one item from each of the following courses. **All gratuities go to OCI Student Awards.**

STARTER

Corn Chowder – Chives

Prosciutto and Minted Melon Salad – Mint and Melon Vinaigrette

SALAD

Ten Herb Salad – Brophy's Edible Flowers and Banyuls Vinaigrette

BLT Salad – Heirloom and Cherry Tomatoes, Butter Lettuce, Bacon and Croutons with Tarragon Buttermilk Dressing

Hood River Cherry Salad – Arugula, Radicchio, Fennel, Almonds and Goat Cheese with Honey Vanilla Vinaigrette

ENTREE

Seared Ahi Niçoise Salad – Potato, Cherry Tomato, Haricot Vert, Niçoise Olives and Soft Boiled Egg with Niçoise Vinaigrette

Grilled Pork Chop – Sweet Potato, Ham Hock, Garlic Confit, Green Onions and Spinach with Whole Grain Mustard Jus

Braised Beef Short Ribs – Cole Slaw, House-Made Baked Beans and Hush Puppies with House-Made Barbeque Sauce

Herb Roasted Cornish Game Hen – Sweet Corn Polenta and Sautéed Haricot Vert with Honey Lavender Butter

Herb Ricotta and Goat Cheese Stuffed Squash Blossom – Green Salad with Lemon Vinaigrette

DESSERT

OCI Chocolate Dream Torte

Rum Baba – Citrus Supremes and Crème Chantilly

Brownie Sundae – Ice Cream

Crème Brûlée – Shortbread Cookies

Lunch is prepared by our Culinary Arts students, desserts are prepared by our Baking and Pastry students, and Restaurant Management students are your servers. We strive to serve and support local, seasonal and sustainable produce, meats and cheeses – partnering with many local farms and dairies to provide as many Northwest products as possible. Thank you for supporting our students and local farms and dairies by dining with us today. Please come visit us again!

503.961.6200 1701 SW Jefferson Street OregonCulinaryInstitute.com



LUNCH: Three courses, \$9, Monday-Friday @ noon

DINNER: Four courses, \$18, Monday-Friday @ 6:45, 7:00, and 7:15