

Late Summer Lunch - \$9

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

SALAD

Panzanella Salad – Arugula, Red Onion, Haricot Vert, Cucumber, Tomato and Olives with Sherry Vinaigrette

Romaine Salad – Crispy Bacon, Cherry Tomato and Shaved Red Onion with Smoky Bleu Cheese Dressing

Arugula Salad – Frisée, Fennel, Orange Supremes and Marcona Almonds with Orange Vinaigrette

ENTREE

Razor Clam Po'Boy – Jicama Slaw with Spicy Aioli

Roasted Halibut – Artichoke, Bacon, Leek and Mushroom with Heirloom Tomato Vinaigrette

Grilled Steak Frites – Cilantro Pesto and Whole Grain Mustard Aioli

Pizza of the Day

DESSERT

OCI Chocolate Dream Torte

Cheesecake

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