



Late Fall Dinner Menu - \$22

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

STARTER

Sweet Potato & Parsnip Soup – *Jacobsen's Rosemary Salt, Chervil, Agrumato Lemon, Sweet Potato Chips*
Fried Pickles – *Okra & Hot Peppers, Dijon Aioli, Jacobsen's Black Garlic Salt*

SALAD

Baby Gem Lettuce – *Rogue Creamery Smokey Bleu, Hibiscus Poached Pear, Pecan, Pomegranate, Spiced Cider Vinaigrette*
Baby Kale Salad – *Valbreso Sheep Feta, Shaved Carrot, Roasted Shallot, Pickled Fennel, Pepitas, Beet Vinaigrette*

ENTRÉE

Shepherd's Pie – *Lamb, Sweet Potato, Peas, Pearl Onions, Grana Padano, Garlic Breadcrumbs****
Turmeric Spiced Lentils – *Shitake, Kale, Orange Dill Crema, Garlic Crostini*
Brined Pork Loin – *Black Eyed Peas & Applewood Smoked Lardons, Brussels Sprouts, Chow Chow, La Vecchia Dispensa Aceto Balsamico****
Pan Seared Scallops – *Potato Purée, Baby Corn, Applewood Smoked Lardons, Chive & Tarragon Chimichurri****

DESSERT

OCI Chocolate Dream Torte – *Crème Chantilly*
Crème Brûlée – *Shortbread Cookies*
Spice Cake – *Fruit Coulis and Crème Chantilly*

Dinner is prepared by our Culinary Arts students, desserts are prepared by our Baking & Pastry students, and Hospitality 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! In the interim, if you're so inclined, please go to *Yelp* or *Zomato* and write about your experience at OCI.

In an effort to provide the best learning opportunity for our students, to-go meals will not be offered at OCI.

****The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.*

LUNCH

Three courses – \$12
Monday-Friday at noon

DINNER

Four courses – \$22
Monday-Friday at 7:00p

Call for Reservations:
503.961.6200

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