Autumn 2014 Menu presented by the Second Year Culinary Students

Starters
Pistachio Soup pistachio nuts, rice, cream, bacon
Crab Poppers jumbo lump crab, red bell peppers, green onions
Chicken Marsala mini chicken meatballs, cremini mushrooms, Marsala sauce
Zucchini Rolls zucchini, sunflower "pâte" with boursin cheese, red plum gastrique (vegetarian)
Lobster Pot Pie lobster, cream, leeks, Pernod®, crisp butter pastry
Chorizo Won Tons spicy sausage, refried beans, Monterey Jack, jalapeno

Charcuterie
Cuisine 1300 house made country-style pâté, Duck L’Orange sausage,
Charcuterie Sampler salmon pastrami, smoked brie, with cranberry-fig port chutney

Main
served with a complimentary house salad and accompaniments
Pretzel Chicken chicken goujons with jalapeno, bacon, cheddar beer sauce
Apple Halibut apple laced with savory butternut bread pudding
Korean-style Tacos marinated steak, spicy cabbage kimchi, avocado, Monterey Jack
Chicken Panini breast of chicken, apple, brie, fig jam, cream cheese
Duck "Casian" leeks, ginger, shiitake mushrooms, tamari sauce, garlic, andouille, jasmine rice
Seared Salmon jasmine rice crust, ginger, clementines, hazelnut butter
Pesto Meatloaf contemporary comfort food at "its best" with roasted tomato coulis

Tablesides
Autumn Entrée Salad grilled skirt steak, wine poached pear, pecans, roasted butternut squash,
dried cherries, gorgonzola & honey-apple cider vinaigrette, served with a cup of soup du jour

Sweets
House Made Desserts delectable selection of seasonal pastries

Drink
V-1300 Grape Spritzer house pressed local grapes, mint, club soda, iced grapes
Assorted Beverages Pepsi®, Diet Pepsi®, Sierra Mist®, iced tea, hot tea
Perrier® sparkling natural mineral water
Agua Dulce Coffee proudly serving Frenchtown Roaster - local coffee
regular – organic fair trade, Sumatra
decaffeinated – water processed Mogiana, Brazil

Health Code Disclaimer: All meats are cooked to order. Consuming raw or under cooked meats may increase your risk of food borne illness, especially if you have certain medical conditions.

Note: Some menu items may be prepared with peanut oil.

METHODS OF PAYMENT: CUISINE 1300 ACCEPTS CASH AND PERSONAL CHECKS ONLY.