



MONROE COUNTY
COMMUNITY COLLEGE

enriching lives

Main Campus

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Press Release

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October 18, 2012

FOR IMMEDIATE RELEASE

CUISINE 1300 RESTAURANT OPENS OCT. 29

MONROE, Mich – The second-year culinary arts students of Monroe County Community College will open the on-campus Cuisine 1300 restaurant for its autumn season on Oct. 29.

Cuisine 1300, located in the Audrey M. Warrick Administration Building, is a fine dining experience provided by the students and Chef Kevin Thomas and Chef Vicki LaValle. It is open to the public by reservation only and includes fine cuisine at affordable prices. The menu is American Bistro.

Seatings are Monday, Wednesday, Thursday and Friday at 11:30 and 11:45 a.m.

Reservations can be made by calling (734) 384-4231 between the hours of 9 a.m. & 4 p.m., Monday through Friday. Cuisine 1300 accepts cash and personal checks only.

The restaurant will be closed Nov. 22-27. The final date of operation for fall will be Dec.12.

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A modern dining experience presented by the second-year culinary students

CUISINE

300

Autumn 2012 American Bistro Menu

Starters

WILD RICE BISQUE	chicken, cream, wild rice and cremini mushrooms	3/4
PIEROGI	lobster, Yukon gold potato, chives and truffle butter	6
RISOTTO CAKES	artichoke, onion, parmesan and Manchego cheese gf	5
VEGETABLE PASTA	penne pasta, eggplant, ricotta, basil, chipotle-tomato sauce	4
SPINACH DIP	spinach, artichoke, Monterey Jack, bowtie pasta "chips"	5
HOUSE SALAD	roasted beets, pine nuts, crispy goat cheese and maple-Dijon vinaigrette	4

Main

Served with a complimentary house salad and accompaniments

SALMON	orange, grapefruit, jalapeño, tomato, cilantro gf	11
CHICKEN ROULADE	chorizo, almonds, parsley, Manchego cheese*	11
PORK TENDERLOIN	cremini mushrooms, apple cider, onions, carrots, rosemary*	11
BURGER	Kobe beef, bacon, house made sauerkraut, gruyère, marble rye	10
POT PIE	breast of chicken, sweet corn, leeks, Gouda, chanterelles, flaky crust	11
GROUPER	pistachio-crusting with orange compound butter	12
SLIDER TRIO	Greek-style lamb, salmon* and Kobe beef* on brioche	10

Tableside

CHICKEN	Buffalo hot sauce, orecchiette pasta, sharp cheddar, blue cheese frico*	11
SALAD	Thai steak, papaya, melon, cashews, bean sprouts and chile-lime vinaigrette	10

Sweets

HOUSE MADE DESSERTS	delectable selection of seasonal pastries	4
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Drinks

ASSORTED BEVERAGES	Pepsi®, Diet Pepsi®, Sierra Mist®, iced tea, hot tea, coffee	2
	Perrier®	3

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

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

gf Gluten Free

* Contains Alcohol

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