



Sample Dinner Menus

Menu 1

*Asparagus & Prawn Mescla
Smoked Salmon Oil*

~

Duck Confit Bordelaise

~

Mocha with Pistachio Sauce

Menu 2

*Brie Cheese Mescla with
Risotto Cake
Dijon Vinaigrette*

~

*Pan-Fried Salmon,
Mint Velouté*

~

Pear Surprise

Menu 3

French Onion Tart, Roquefort Sauce

~

*Pan Seared Sablefish
Bourgogne-Red Wine Sauce*

~

*Chocolate Tart
Orange Crème Anglaise*

Menu 4

Halibut in Mustard Sauce

~

*Roast Pork Loin
Wild Mushroom Sauce*

~

Lime Coconut Cheesecake

Pacific Institute of Culinary Arts
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Sample Dinner Menus

Menu 5

*Roasted Garlic Potato Cream Soup
Sun-Dried Tomato & Basil Reduction*

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*Roast Breast of Chicken Stuffed with
Goat Cheese & Wild Mushrooms*

~

Orange Cinnamon Crème Brûlée

Menu 6

*Goat Cheese
& Sun-Dried Tomato Mescla*

~

*Duck Confit
Orange-Grand Marnier Sauce*

~

Mocha with Pistachio Sauce

Menu 7

*Tomato & Saffron Cream Soup
Prawn Salpicons*

~

*Roast Cornish Game Hen
Port-Wine Sauce*

~

Raspberry Mousse

Menu 8

*Crab Cake
with Basil & Saffron Coulis*

~

*Roast Lamb Sirloin
Thyme Jus "aux Deux Moutardes"*

~

Pumpkin Cheesecake

Menu 9

Rabbit Terrine Provençale & Light Orange Sauce

~

"Choucroute" of Salmon & Halibut

~

Chocolate Opera

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