



## 8 – 11 YEARS OLD

	<b>SLICING &amp; DICING</b>	<b>SEARING &amp; SAUTEING</b>	<b>FRYING &amp; STEAMING</b>	<b>ROASTING &amp; POACHING</b>	<b>GRILLING &amp; BAKING</b>
<b>THE FUNDAMENTALS OF COOKING MENU</b>  7/8 THRU 7/12 & 8/5 THRU 8/9	Greek Salad cilantro vinaigrette & croutons  Chicken Cordon Bleu ham and swiss  Apple Tarte classic tarte tatin, cinnamon & caramel  <b>JULY 8 &amp;            AUGUST 5</b>	New York Strip shallot demi-glace  Pan Seared Fries scallions & sour cream  Ginger Strudel pears, walnuts, & fresh whipped cream  <b>JULY 9 &amp;            AUGUST 6</b>	Coconut Shrimp dijon mustard, citrus marmalade, baby basil & lola rosa  Sticky Rice pickled ginger  Mango Fritters honey & sugar  <b>JULY 10 &amp;            AUGUST 7</b>	Cornish Hens balsamic & honey glaze  Roasted Green Beans garlic & evoo  Poached Pear red wine poached, mascarpone  <b>JULY 11 &amp;            AUGUST 8</b>	Grilled Pork Loin coriander crust  Grilled Romaine shallots, feta, oregano & red peppers  Chocolate Cake strawberry sauce & molten center  <b>JULY 12 &amp;            AUGUST 9</b>
<b>THE PRACTICING YOUR CRAFT MENU</b>  7/15 THRU 7/19 & 8/12 THRU 8/16	Duet Of Ravioli cheese, vodka sauce & mushroom, goat cheese, basil pesto  Tiramisu lady fingers, & espresso  <b>JULY 15 &amp;            AUGUST 12</b>	Ground Lamb Gyro dilly tzatziki  Zucchini Fritters chick peas, tahini sauce  Orange Olive Oil Cake sweet lemon glaze  <b>JULY 16 &amp;            AUGUST 13</b>	Chicken Paillard spinach & goat cheese  Brussel Sprouts caramelized with bacon  Mixed Berry Tart crème patisserie  <b>JULY 17 &amp;            AUGUST 14</b>	Gougeres pancetta & pate a choux  Parmesan Tuille tomato, mozzarella, basil  Frangipane Tartlette chocolate & blackberry  Chocolate Brownies ganache & raspberries  <b>JULY 18 &amp;            AUGUST 15</b>	Summer Rolls cilantro chili sauce  Beef Negimaki scallions and mirin glaze  Soba Noodle Sushi Roll tomato concassé  Mochi Dessert catered  <b>JULY 19 &amp;            AUGUST 16</b>

## ACADEMY CULINARY MENU



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<b>THE FUNDAMENTALS OF COOKING MENU</b>  7/22 THRU 7/26 & 8/19 THRU 8/23	Louisville Salad spinach, apples, red onions, caramelized walnuts, balsamic  Frittata Caprese tomato, basil, mozza  Banana Foster Toast crème chantilly  <b>JULY 22 &amp; AUGUST 19</b>	Chicken Scallopini wild mushroom demi-glace  Sautéed Asparagus garlic & evoo  Apricot Empanadas blueberry coulis, fresh whipped cream  <b>JULY 23 &amp; AUGUST 20</b>	Striped Bass en papillote, tarragon brown butter sauce  Steamed & Fried Taters chimichurri  Churros dulce de leche dipping sauce  <b>JULY 24 &amp; AUGUST 21</b>	Chicken Burritos yellow rice & mojo sauce  Elotes mexican street corn cotija & lime  Poached Peaches zabaione  <b>JULY 25 &amp; AUGUST 22</b>	Mediterranean Grilled Beef Fillet cumin & paprika  Fresh Hummus tahini, cilantro, & grilled pita  Lemon Cake fresh blueberry coulis, citrus cake  <b>JULY 26 &amp; AUGUST 23</b>
<b>THE PRACTICING YOUR CRAFT MENU</b>  7/29 THRU 8/2 & 8/26 THRU 8/30	Spaghetti & Meatballs fresh pasta and marinara  Strawberry Shortcake buttermilk biscuit, mint infused salsa, fresh whipped cream  <b>JULY 29 &amp; AUGUST 26</b>	Shrimp Sopes black beans, queso fresco & tomatillo  House Made Tortilla Chips guacamole & pineapple salsa  Tres Leches milky butter cake  <b>JULY 30 &amp; AUGUST 27</b>	Miso Soup tofu, seaweed, & fresh scallions  Vegetarian Sushi avocado, carrots & cucumbers  Salmon Sashimi wasabi mayo, eel sauce  Green Ice Cream Catered  <b>JULY 31 &amp; AUGUST 28</b>	Skirt Steak maytag blue sauce  Antipasto of Summer Squash  Peanut Butter & Chocolate Cake banana brule & raspberry coulis  <b>AUGUST 1 &amp; AUGUST 29</b>	Grilled Cheddar tomato soup shot, basil  Salmon Cakes parsley, cajun remoulade  Mini Pretzel Rolls sausage, gruyere, dijon  Sweet Potato phyllo, nutmeg, marshmallow sauce  <b>AUGUST 2 &amp; AUGUST 30</b>

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