

CULINARY ACADEMY MENU



10-15 YEARS OLD

	SLICING & DICING	SEARING & SAUTEING	FRYING & STEAMING	ROASTING & POACHING	GRILLING & BAKING
THE FUNDAMENTALS OF COOKING MENU 7/13 THRU 7/17	Greek Salad cilantro vinaigrette & croutons Chicken Cordon Bleu ham and swiss Apple Tarte classic tarte tatin, cinnamon & caramel <p style="text-align: right;">JULY 13</p>	New York Strip shallot demi-glace Pan Seared Fries scallions & sour cream Ginger Strudel pears, walnuts, & fresh whipped cream <p style="text-align: right;">JULY 14</p>	Coconut Shrimp dijon mustard, citrus marmalade, baby basil & lola rosa Sticky Rice pickled ginger Mango Fritters honey & sugar <p style="text-align: right;">JULY 15</p>	Cornish Hens balsamic & honey glaze Roasted Green Beans garlic & evoo Poached Pear red wine poached, mascarpone <p style="text-align: right;">JULY 16</p>	Grilled Pork Loin coriander crust Grilled Romaine shallots, feta, oregano & red peppers Chocolate Cake strawberry sauce & molten center <p style="text-align: right;">JULY 17</p>
THE PRACTICING YOUR CRAFT MENU 7/20 THRU 7/24	Duet Of Ravioli cheese, vodka sauce & mushroom, goat cheese, basil pesto Tiramisu lady fingers, & espresso <p style="text-align: right;">JULY 20</p>	Ground Lamb Gyro dilly tzatziki Zucchini Fritters chick peas, tahini sauce Orange Olive Oil Cake sweet lemon glaze <p style="text-align: right;">JULY 21</p>	Chicken Paillard spinach & goat cheese Brussel Sprouts caramelized with bacon Mixed Berry Tart crème patisserie <p style="text-align: right;">JULY 22</p>	Gougeres pancetta & pate a choux Parmesan Tuille tomato, mozzarella, basil Frangipane Tartlette chocolate & blackberry Chocolate Brownies ganache & raspberries <p style="text-align: right;">JULY 23</p>	Summer Rolls cilantro chili sauce Beef Negimaki scallions and mirin glaze Soba Noodle Sushi Roll tomato concassé Mochi Dessert catered <p style="text-align: right;">JULY 24</p>