



Youth Train in Trades at Walnut Grove Culinary Arts Dinner Series 2020 Walnut Grove Cafeteria. 5:30pm - 6:30pm

weekly menu April 1st 2020, Dinner and Show - April 2nd 2020

soups \$4- **Seafood Chowder**
steelhead, clams, bacon, onions, carrot, potatoes, fresh herbs

salads \$4- **Caesar Salad**
romaine lettuce, housemade croutons, parmesan cheese, capers, green goddess dressing.

\$4- **Wedge salad**
iceberg lettuce, tomatoes, cucumber, crispy bacon, crumbled blue cheese

pie \$9- **Chicken Pot Pie "crumble"**
creamy chicken velouté, roasted chicken, onions, carrot, celery, thyme pie crumbles

vegan \$9- **Moroccan Lentil**
du puy lentils, chickpeas, apricots, ras el hanou, saffron

pasta \$9- **Macaroni and Cheese**
cheddar cheese sauce, panko crumbs

entrée's \$9- **Beef and Pork Meatloaf**
served with 2 sides
mushroom sauce

entrée's \$9- **Roasted Chicken Breast**
served with 2 sides
roasted lemons and thyme, chicken jus

starches & vegetables \$4- **Mashed Potatoes / Rice Pilaf**
\$4- **Seasonal Vegetables**

desserts \$4- **Blueberry Muffin Parfait.** *Blueberry lemon compote, pastry cream.*

\$4- **Tahini Halva Brownie.** *Chocolate mousse, caramel*

Two Courses for \$12. Three Courses for \$15

Additional items priced individually!

vegan options available, please see Rose or Chef Laura

Please note this is a Culinary School, we thank you for your patience!

Menu may change due to availability. First come first served!