

House Tossed Salad 2.50

Mixed greens tossed with dressing and topped with tomatoes, croutons, sunflower seeds and parmesan cheese. Dressings include Ranch, Blue Cheese, Honey Mustard Ranch, or emulsified Italian

Romaine Salad 2.50

Fresh romaine with garlic balsamic dressing, red onion, cucumber, pine nuts and feta cheese

Light Entrees

Served with cup of soup

Sloppy Joe 6.50

Zesty sauced ground beef served on a toasted bun and accompanied with yam fries

Southwest Black Bean Wrap 6.50

Black beans, diced tomato, avocado, shredded lettuce, cheddar cheese and tomatillo sauce in a spinach wrap.

Soup du jour

A daily selection of house made soups.

Cup – 1.50 Bowl – 2.00 Large Bowl – 2.75

Beverages 1.25

Brewed coffee and iced tea, hot tea variety, Cola products and raspberry lemonade

Entrees

Grilled Ribeye Steak 10.50

Topped with Maitre d' butter and served with roasted beets and Duchess Potato

Chicken Dijonnaise 8.75

Sautéed chicken fillets draped with Dijon mustard and caper cream sauce. Served with acorn squash risotto and red chard

Lamb Stew 9.75

Lamb, carrots, parsnips, onion and cabbage simmered in a rich demi-glaze and topped with potato dumplings

Pan-Fried Pangasius 9.75

Mild white fish seasoned with lemon and garlic and served with lemon scented quinoa and cilantro green beans

Baked Manicotti 7.75

Filled with basil ricotta and served on red pepper coulis with ribbon vegetables

Served with house salad or cup of soup du jour

February 2-12, 2010

The Culinary Arts Program is a 2-year AAS degree program.

We have 3 different semester level of students at any one time in our program. Our graduates you may see in the many restaurants around the Treasure Valley

Our students attend theory classes in the morning, and then practice those skills during service times. They are the servers, cooks, bakers, dishwashers, and deli personnel you see during your dining experience. The students rotate between different areas of our establishment – dining room, bakery, and kitchen – and also rotate between different job positions in those areas to enhance their learning and job skills

Our program is supported by many other programs on campus – most conspicuously by the Horticulture program which provides us with the table floral arrangements.

Thank you for your patronage to our program. If you had some displeasure during your visit – please tell us. We will use it as a training opportunity. If you had a pleasant experience – please tell someone else, we would appreciate their business!

Tips received during service in Culinary Arts are deposited for student scholarship and benevolence.

We accept cash, checks, Master Card, Visa, and debit cards



Technique' Dining Room

Open Tuesday – Friday
11:30 – 1:00 pm

Reservations: 562.2374
Information: 562.2375