

Aug. 24-26 / Sept. 29-30 / Nov. 3-4
Jan. 19-20 / Feb. 23-24 / April 5-6

APPETIZERS

Asian Pork Ribs
Marinated Squid & Octopus

SOUPS

Duck Consommé
Butternut Squash

SALADS

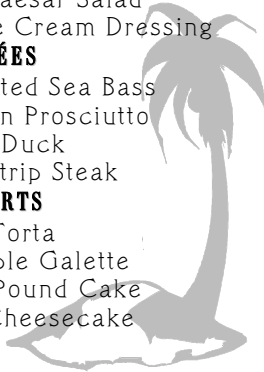
Traditional Caesar Salad
Fennel with Orange Cream Dressing

ENTRÉES

Pistachio Crusted Sea Bass
Veal Terrine in Prosciutto
Duo of Duck
New York Strip Steak

DESSERTS

Café Torta
Caramel Apple Galette
Lemon Sage Pound Cake
Blackberry Cheesecake



Sept. 7-9 / Oct. 12-14 / Nov. 16-18
Feb. 1-3 / March 7-9 / April 18-20

APPETIZERS

Stuffed Breast of Veal
Seared Ahi

SOUPS

Tortilla
Cream of Asparagus

SALADS

Beet & Goat Cheese Napoleon
Petite Greens

ENTRÉES

Timbale of Dover Sole & Shrimp Mousseline
Roast Pork Tenderloin
Deconstructed Beef Wellington
Prosciutto Wrapped Smoked Chicken

DESSERTS

Strawberry Shortcake
Lemon Curd in Phyllo
Beignets
Spécialité de la Maison



culinary arts

*desert oasis
dinner menus*

Wednesday, Thursday, Friday
6:00pm to 8:00pm

\$20.95

plus beverage and tax

Reserve online 24/7

www.scottsdalecc.edu/culinary

or call 480-423-6284

Sept. 15-16 / Oct. 20-21 / Dec. 1-2
Feb. 9-10 / March 22-23 / April 26-27

APPETIZERS

Lamb Sausage
Trilogy of Salmon

SOUPS

Milli Fanti
New England Clam Chowder

SALADS

Wilted Spinach
Grilled Fruit with Panna Cotta

ENTRÉES

Seared Sea Scallops
Glazed Smoked Duck
Veal Oscar
Buffalo New York Strip

DESSERTS

Chocolate Strawberries
Deconstructed Carrot Cake
Bananas Foster
Spécialité de la Maison

Aug. 31-Sept. 2 / Oct. 5-7 / Nov. 9-10
Jan. 25-27 / Feb. 29 – March 2 / April 11-13

APPETIZERS

Crab Cake & Asian Shrimp
Wild Mushroom Agnolotti

SOUPS

Salmon & Potato Chowder
Red & Yellow Pepper

SALADS

Baby Mixed Vegetables
Structured Greek Salad

ENTRÉES

Seared Salmon
Pork Osso Buco
Roast Game Hen
Lamb Trio

DESSERTS

Opera Torte
Crème Brûlée
Tiramisù
Chocolate Trio

Sept. 21-23 / Oct. 26-28 / Dec. 7-8
Feb. 14-17 / March 28-30 / May 2-3

APPETIZERS

Spanish Tapas
Coquilles St. Jacques

SOUPS

Seafood Gumbo
Cream of Wild Mushroom

SALADS

Arugula & Pine Nuts
Heirloom Tomato

ENTRÉES

Stuffed Leg of Lamb
Shrimp & Crayfish Ragout
Grilled Flank Steak
Game Bird Platter

DESSERTS

Dessert Sushi
Cookies and Milk
Carnival Platter
Spécialité de la Maison

