

# SRJC Culinary Café & Bakery

Welcome To Wine Friday! Today we feature:

2009 Dry Creek Vineyard Sauvignon Blanc, Dry Creek Valley

2007 Imagery Cabernet Franc, Sonoma County

\$5/5oz.glass    \$2.50/half glass

## Soups

Creamy Mushroom Soup - 4.00

New England Style Clam Chowder - 4.00

## Salads

Romaine Salad with Bosc Pear, Fried Fennel and Mustard Vinaigrette - 4.00 vegetarian

Red Leaf Lettuce, Peppered Goat Cheese, Pancetta, Toasted Walnuts, Orange-Honey Vinaigrette - 4.00

## Pizzas & Sandwiches

Pizza with Tapenade, Caramelized Onions, Pt. Reyes Blue Cheese, and Rosemary - 7.50

BBQ Chicken Pizza with Mushrooms, BBQ Sauce, Mozzarella, Kale and Red Onions - 7.50

Pizza with Roasted Garlic Puree, Wild Chanterelle Mushrooms, and Potatoes - 7.50 vegan

Grilled Beef Skirt Steak Sandwich with Red Onions and Lettuce on a French Flax Roll - 8.00  
served with Gaufrette Potato Chips

Avocado, Goat Cheese, Olive and Alfalfa Sprouts Sandwich on Three-Seed Bread - 7.50 vegetarian  
served with Gaufrette Potato Chips

## Entrées

Mushroom and Cheese Ravioli with Roasted Red Pepper Cream Sauce - 8.50 vegetarian  
served with carrots and spinach

Winter Vegetable Curry Masala - 8.50 vegan  
served with coconut rice

Chicken Pot Pie with Flaky Cream Cheese Pastry - 8.50

Pork Scallopine with Shiitake Mushroom Reduction Sauce - 9.50  
served with roasted potatoes, kale, cauliflower and carrots

Grilled Breast of Chicken with Mole Sauce and Mango Salsa - 9.50  
served with coconut rice, carrots, and balsamic roasted red onions

Pork Stew with Dried Fruits, Red Wine, and Herbs - 8.50  
served with pan fried polenta and carrots

Fettuccine with White Shrimp, Cajun Sausage, Greens, Fennel, Garlic, White Wine and Cream - 9.00

Pork Spiedini with Wild Mushroom Sauce - 9.00  
served with sautéed spinach and cauliflower

proudly featuring Shone Farm produce

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## Desserts

*A Study in Citrus* - 4.00

*orange flan with rum caramel and tangerine sorbet*

*Sweet Coconut Dumplings with Ginger Lemongrass* - 4.00

*Cocoa Meringue Cake with Chocolate Mousse* - 4.00

## Beverages

*Coffee* - 2.00

*Tea, or Iced Tea* - 1.50

*Vignette Wine Country Non-Alcoholic Soda - Rose or Chardonnay* 3.00

*Mocha* 3.50, *Latte* 3.00, *Cappuccino* 3.00, *Espresso* 1.50

*Proudly featuring Taylor Maid Coffee*

## Breads:

*Whole Grain French* 2.50

*Rustic 3-seed* 2.50

*Egg Bread* 2.50

*Olive Bread* 2.50

*Seniors 60+ receive a 15% discount on lunch all day every day - please let your server know!*

*Gratuities gratefully accepted and saved for student support needs.*

*For reservations, call 522-2796*