

Santa Rosa Junior College Culinary Café

Soups

Celery Root and Parsley Soup

\$3.50

Creamy Potato and Bacon Soup

\$3.50

Salads

Salad of Mixed Greens with Avocado, Oranges, Pomegranate and Pistachios

\$3.50

Spanish Style Pepper Salad

\$3.50

Entrees

Roasted Winter Squash Ravioli with Point Reyes Blue Cheese Cream Sauce

served with green beans and zucchini

\$8.50

Grilled Breast of Chicken with Caramelized Onion and Porcini Mushroom Sauce

served with rice pilaf, carrots, green beans and zucchini

\$9.00

Grilled Hawaiian Opah with Pineapple Salsa

served with coconut rice, cucumber raita, and broccoli

\$9.50

Asturian Beef Stew with Smoky Bacon and Cannellini Beans

served with smoky mashed potatoes, chard and cauliflower

\$8.50

Steamed Pacific Mussels in Garlic and Saffron Cream

served with linguini, carrots and zucchini

\$8.50

Desserts

Persimmon Cake

\$3.50

Hazelnut Pear Torte with Chocolate Sauce

\$3.50

Tropical Sobet Trio with Macadamia Lime and Ginger Pecan Biscotti

\$3.50

Beverages

Coffee, Tea, or Iced Tea

\$1.00

Mocha \$2.75, Latte \$2.50, Cappuccino \$2.00, Espresso \$1.50

November 1, 2006

We support local farmers and purveyors and feature organic produce from SRJC's Shone Farm

Gratuities gratefully accepted and saved for student support materials

Reservations for parties of ONE or more accepted by calling (707) 576-0279