

Santa Rosa Junior College Culinary Café

Soups

Red Pepper and Carrot Soup

\$3.50

Chilled Yellow Watermelon Gazpacho

\$3.50

Salads

Romaine Salad with Green Grapes, Pt. Reyes Blue Cheese and Walnuts

\$3.50

White Bean and Prosciutto Salad with Mixed Greens and Tomatoes

\$3.50

Entrees

Polenta and White Corn Cakes with Pepper Jack and Late Summer Ratatouille

\$8.50

Cazuelitas – Sizzling Garlic Shrimp

served with fettuccine, mushrooms and zucchini

\$9.50

Pork Tenderloin with Seared Strawberries

served with roasted red potatoes and green beans

\$9.50

Chile Relleno with Deep Fried Calamari on a Sweet Corn Sauce

served with black and red beans

\$9.50

Grilled Beef Skirt Steak with Almond and Caper Salsa

served with mashed potatoes, green beans and sweet peppers

\$9.50

Pan-Seared Wild Pacific Coho Salmon with Tomatilla and Red Pepper Sauces

served with saffron rice and sautéed zucchini and sweet peppers

\$9.50

Desserts

Vanilla Bean Ice Cream filled Cream Puff with Hot Fudge Sauce

\$3.50

Baked Lemon Cream with Figs and Blackberries

\$3.50

Deep Dark Chocolate Cake with Espresso Kahlua Cream

\$3.50

Beverages

Coffee, Tea, or Iced Tea

\$1.00

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

September 15, 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