



ICA Institute of Culinary Arts
Winter Menu

Soups

Soupe a l'Oignon

French Onion Soup

Soupe d'jour

Soup of the day

Potage Parmentier

Potato-Leek Soup with Toasted Croutons

Potage Crémeux à la Courge

Roasted Butternut Squash Soup, Nutmeg Creme Fraiche

Appetizers

Vol au vent d'escargots de Bourgogne

Escargots in Puff Pastry with herb butter

Crêpes au Poulet Forestières

Herbed crepe filled with chicken confit and mushrooms

Salade Vert

Mixed greens with traditional vinaigrette

Salade Lyonnaise

Bitter greens with bacon lardons & croutons topped with a poached egg

Main Courses

Pot au Feu

French variation on Beef Stews

Poulet au Vin

Wine-"Braised" Chicken Breast, Green Beans, and Parsleyed Potatoes

Fillet Fish Meunière

Sautéed Fish with Brown Butter, Green Beans, and Parsleyed Potatoes

Filet de Porc Vignerannes

Pork Tenderloin with Mustard-Cornichon Sauce, Green Beans, and Parsleyed Potatoes

Ratatouille Végétarien

Vegetarian Ratatouille and Parisienne-style Gnocchi

Desserts

Tarte Tatin

Caramel-Apple Tart served with Honey Ice Cream

Creme Brulée

Vanilla custard with burnt sugar topping

Pot de Creme au Chocolat

Chocolate custard

Fromages

Our daily selection of cheeses and fruit

\$25.00 prix fixe

Dinner includes one choice from each course and iced tea

