Soups and Starters

*Amuse Bouche* — A great way to sample our three tantalizing soups:
Creamy Garlic and Onion, Potato and Leek, and Crab and Brie Bisque ................................. 5

*From the Tureen* — Ask about today's selection ................................................................. 4

*Cuisine 1300 Signature Salad* —
Crisp mixed house salad adorned with praline bacon bits, dried cherries, red onion, candied pecans, Brie cheese, with a maple cranberry vinaigrette ......................................................... 4

Bistro Favorites

*Grilled Shrimp with Roasted Peppers* —
Marinated grilled shrimp tossed with fire-roasted bell peppers, black beans, and fresh tomato 'salsa.' Served with crisp ciabatta crostadas .......................................................... 9

*Southwest Chicken Caesar Salad* — A bold twist on a classic. Crisp romaine lettuce, crunchy corn tortilla strips, sweet tomatoes, peppers, and jicama. Tossed tableside with our chipotle Caesar vinaigrette, topped with grilled marinated chicken breast .................. 10

*Harvest Trio* — A hearty sampling of our meatless favorites. Homemade pumpkin gnocchi, potato, cabbage and cheddar cheese piroshki, and a mini Mediterranean Portabella 'burger' ...................................................... 11

*New England-Style Crab Cakes* —
Pan-seared jumbo lump crab cakes served with sweet onion relish, mixed baby greens, and roasted tomato remoulade .......................................................... 11

*Cuisine 1300 Pasta Alfredo* — Gemelli pasta tossed with creamy Alfredo sauce.
Accentuate your pasta by adding your choice of pan seared sea scallops (92), jumbo shrimp (92), char-grilled breast of chicken (92), or grilled Portobello mushrooms (91). Prepared tableside ........................................... 11

*Kobe Beef Burger* — A half pound of the finest Kobe beef char grilled to perfection and served on a soft pretzel bun with melted Havarti cheese and mango chutney ................................. 10

Between the Bread

*Chicken, Brie, and Apple Panini* —
Honey Dijon grilled breast of chicken and crisp apples are grilled between soft challah bread .......................................................... 9

*Grilled Vegetable and Herbed Goat Cheese Baguette* —
Garden fresh vegetables are grilled and served with an herb and sundried tomato goat cheese spread on a crispy baguette ........................................... 8

*Beef Stroganoff Sandwich* — Seared beef tenderloin tips, sautéed peppers, Roma tomatoes, and Provolone cheese served open faced on a crusty French roll .................................................. 9

*Grilled Black Forest Ham Sandwich* —
Authentic Black Forest ham, melted Swiss and Munster cheeses, baby spinach, and caramelized onions on Black Russian bread laced with cherry jam .......................................................... 9

*Chicken Florentine Panini* — Succulent breast of chicken topped with baby spinach, roasted red peppers, and pesto aioli on ciabatta bread .................................................. 9

*Grilled Chicken Sandwich with Mushroom Vinaigrette* —
Char-grilled breast of chicken topped with grilled wild mushroom and thyme vinaigrette and baby spinach on a toasted ciabatta roll ................................. 9

 ► All sandwiches are accompanied by a specially prepared side dish
◄

Ask your server for today's pastry selections ................................................................. 4

Menu items are subject to availability. * Tipping is not required.
Welcome
The culinary skills and management students of Monroe County Community College along with Chef Kevin Thomas and Chef Vicki LaValle share their culinary knowledge in order to bring you, our guests, an elegant dining experience. Bon Appétit!

Your Restaurant Staff
Culinary Skills & Management Sophomore Class

Lindsey Balazsi
Benjamin Bowman
Kyle 'Doorstop' Brown
Andrea Calkins
Laurie Champagne
MaryGrace Cuccia
Anne Dotson
Matthew Hearn

Christine Hombrink
Ali Miller
Mandie Minard
John Scott
Holly Smith
Matthew Tyner
Rebecca Whitenburg

Special thanks to our Freshman Class for their dedicated behind the scenes effort preparing your meals.