

# SOUTHEASTERN TECHNICAL INSTITUTE

*Evening Culinary Menu for January 26, 2016*

*Dinner is served from 5:30--8:00 p.m.*

**Appetizers**..... \$5.00

**Duck Confit & Fennel Salad** – Lemon Vinaigrette, Candied Walnuts

**Braised Calamari** – with Shrimp, Spinach & Herbs

**Brown Butter Braised Cauliflower**.....\$2.75

**Entrées** ..... \$12.95

**All Entrées served with Braised Red Cabbage & Rice Pilaf**

**Beer Braised Pork Shank:** Braised with Andouille Sausage, Mushrooms & Garlic

**Honey Braised Chicken:** Balsamic Honey Braised Chicken Thighs with Fresh Thyme

**Chipotle-Cherry Braised St. Louis–Style Ribs:** Half rack of St. Louis-Style Ribs, slow cooked with Chipotle-Cherry Glaze

**Braised Wild Atlantic Salmon:** Lemon Tarragon Crème Fraîche

**Dessert** ..... \$2.75

**Cream Brûlée: Vanilla Bean with a Sugar Crust**

## **Beverages**

Coffee (Decaffeinated/Regular), Tea ..... Small \$.85; Medium \$1.00; Large \$1.25

Soda, Juice, Water..... \$1.00

Powerade ..... \$1.25

*\*Consuming raw or uncooked beef, fish, milk, pork, poultry, eggs or shellfish, may increase your risk of foodborne illness\**

## CULINARY ARTS

*Taste Our Success*



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