***Bistro Verde Spring 2015***

**Starters**

Tomato Basil Soup with Three Cheese Crostini

$4

Winter Lettuce Salad with Bacon Vinaigrette, Spiced Walnuts, Candied Bacon, Chopped Egg

$4

Carmelized Onion Tart with Red Pepper Chutney

$5

Bistro Wings with Spicy Sweet Dust, Corn Maque Choux, and Creamy Buttermilk Dressing

$5

**Entrées**

Fish Tacos with Vegetable Slaw and Cilantro Lime Crema

$7

Roasted Acorn Squash stuffed with Dried Fruit and Rice Pilaf and Crispy Curried Chickpeas

$6

Croque Madame with Crispy Rosemary Fingerling Potatoes and Fresh Fruit

$8

Fried Chicken and Waffles with Pink Peppercorn Dijonaise and Rosemary Maple Syrup

$8

Bistro Burger on Housemade Brioche Bun with Cheddar Cheese and Bacon Jam and Crispy Rosemary Fingerling Potatoes

$8

**Desserts**

Selections change daily. See server for details.

$3.50

**Drinks**

Coffee, Iced Tea, Hot Tea $1.50 Coke, Diet Coke, Sprite $1

Cappuccino, Latte, Espresso $2 Frappe $2.50 Iced Latte or Coffee $2

*Chocolate or Vanilla Flavoring $.50 each*

*Prepared and Served by Culinary Arts, Baking and Pastry, and Hospitality Students. In lieu of tips, please share your thoughts on your experience here on the comment card left by the server.*