# **Fine Dining Bistro Verde Menu Spring 2018**

## **STARTERS**

### **Smoked Salmon Crostini**

with herb and jalapeño whipped cream cheese and capers

$6

### **Mediterranean Platter**

mini falafel with pita, hummus, Kalamata olives, and roasted garlic and roasted red peppers

$7

### **Chicken Satay**

grilled marinated chicken on rice noodles with peanut sauce

$7

### **Arancini**

panko fried creamy rice balls served with tomato and pepper compote

$7

### **Seafood Chowder**

creamy chowder with clams, mussels and a micro crab cake

$6

### **Fig and Walnut Salad**

mixed greens with craisins walnuts, bacon, and blue cheese and white balsamic vinaigrette with fig compote crostini

$6

## **ENTRÉES**

### **Croque Madame**

ham sandwich with béchamel sauce, Dijon mustard, gruyere cheese and a sunny side up egg served with side salad

$10

### **Honey Garlic Glazed Salmon**

pan-seared salmon over sautéed asparagus and smashed potatoes

$12

### **Chicken Piccata**

pan-seared chicken breast in a lemon, caper and white wine sauce with pasta and sautéed zucchini

$11

### **Quiche**

cremini mushrooms, chèvre goat cheese and asparagus quiche with a spicy tomato pepper coulis

served with a side salad

$9

### **Scallops**

three pan seared diver scallops served with parmesan risotto, sautéed spinach and crisp kale

$14

## **SWEETS**

### **Changes Daily**

$4

## **DRINKS**

### **Coffee, Iced Tea, Hot Tea**

unlimited

$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 LLCC Culinary Arts, Baking and Pastry, and Hospitality students

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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