

Culinaire Room

October 21, 2024 – November 1, 2024

Starters

Soup of the Day - \$4

House Salad - \$5

Mixed Greens, Cherry Tomato, Cucumber, Carrot, & Crouton
Your Choice of Salad Dressing

Roasted Beet Salad** - \$7

Mixed Greens, Red Onion, Blue Cheese Crumble, Candied Walnuts, Balsamic Dressing

Dressings: Ranch | Italian | Blue Cheese | Balsamic Vinaigrette

Focaccia of the Week

Pissaladiere Focaccia - \$10

An RTC Rendition of a Pissaladiere with Caramelized Onions, Olives, Capers, Fresh Thyme, and Parmesan Cheese

Sandwiches

Served with Seasoned Fries.

Shrimp Roll*** - \$14

Bay Shrimp Salad, Garlic Aioli with Greens on a Baguette

Falafel Mezza Plate - \$10

Mixed greens, Tomato, Shaved Onion, Olives, Roasted Pepper Hummus, Feta, Tzatziki, & Grilled Pita

Culinaire Room Bistro Burger* - \$12

1/3-pound Beef, Caramelized Onions, Sliced Tomato, Cheddar, Crisp Bacon,
Arugula, Garlic Mayo, on a Freshly Baked Bun and Topped with an Onion Ring

Mains

Served with choice of soup or side salad and freshly baked bread

Grilled Apple Cider Glazed Pork Chop - \$12

Vegetable Succotash, Braised Greens and Chard with an Onion Compote

Baby Portobello Mushroom Parro Risotto - \$14

Cremini Mushroom and Farro Risotto with Parmesan, and Peas on a Wilted Bed of Spinach

Baked Buckwheat Ricotta Filled Crepes - \$12

Buckwheat Crepes with a Squash Medley, Wilted Spinach, and Mornay Sauce

Grilled Salmon Fillet - \$14

Grilled Salmon Fillet with Roasted New Potatoes, Seasonal Vegetables, and a Citrus Beurre Blanc

Dessert

Apple & Cranberry Puff Pastry Galette - \$4.50

Pear & Cherry Bread Pudding - \$4.50

Beverages

\$2

Iced Tea

Lemonade

Juice

Apple or Orange

Soda

Coke, Diet Coke, Pepsi, Diet Pepsi, Sierra Mist, & Root Beer

Coffee or Tea Service

Regular or Decaf

(v) vegetarian | (vg) vegan

*"Consuming raw or undercooked meats, poultry, seafood, or eggs might increase your risk of food borne illness"

**This dish contains nuts.

***This dish contains shellfish