

# Bistro 1400

THE CULINARY ARTS INSTITUTE  
of Montgomery County Community College

## APPETIZERS

Sweet Garlic Cream Soup, Brioche Croutons, Chive Oil	\$6.50
Roasted Blueberry Rosemary Grilled Flatbread, Lemon Ricotta	\$8.00
P.E.I. Mussels, Coconut Green Curry, Lemongrass, Charred Baguette	\$7.00
Salad of Local Tomatoes and Corn, Frisée, Orange-White Balsamic Vinaigrette	\$5.00

## ENTREES

Orecchiette Primavera, Sweet Corn and Leek Cream, Fennel, Red Pepper Coulis	\$13.00
Pan Roasted Red Snapper, Jasmine Rice, sauteed Chinese broccoli, Ponzu Butter	\$14.50
Braised Tri Tip, Charred Cauliflower Puree, Romanesco Florets, Braising Jus	\$15.00
Grilled Marinated Chicken Breast, Fresh Mozzarella, Local Tomato, Basil Aioli, House Baked Kaiser Roll	\$12.00

## DESSERTS

Dessert Du Jour \$5.00

**\*NOTE:** Consumption of raw or undercooked beef, poultry, eggs, or seafood increases risk of contracting food borne illness. *Thank you for supporting our students and their passion for culinary arts.*