Chef’s Palette
Lunch Menu

Three Courses Prix Fixe
Your choice of an appetizer, a main course and a dessert
15.95 plus taxes

First Course Selections

Spring Pea Soup
Parmesan Crisp, Lemon Oil, and Parmesan Foam
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Golden Beet Salad
Asian Mixed Greens and Miso Vinaigrette
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Adobo Pork Belly
Roast Corn Poblano Salad
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Crispy Poached Egg
Asparagus, Tarragon Mayonnaise, Frisse Salad
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Restaurant operating hours are from 12:30pm-2:30 pm Thursday and Friday
Dinner Hours on Thursday and Friday are 6:00pm-8:00pm
Chefs Demonstrations are available Please ask one of our instructors
http://www.artinstitutes.edu/fort-lauderdale
Our Menu Selections are seasonal and subject to change
Please call or email us for reservations or for your next private function:
954-760-7957 or jmasi@aii.edu
Second Course Selections

Chef’s Palette Smoked Barbecue Chicken
Roasted Corn and Tomato Salad, Pomme Frites
Molasses BBQ sauce

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Chilled Orzo Pasta with Grilled Fresh Local Catch
Feta Cheese, Grilled Zucchini, Oven Dried Tomato and Fresh Spinach

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Grilled Flat Iron Steak
Roasted Asparagus, Yukon Gold Smashed Potatoes
Chimichurri Sauce

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Entrée Special
Please ask your server for today’s selection

Third Course Selections

Dark Chocolate Torta Caprese
Traditional Italian Flourless Chocolate Almond Cake, Vanilla Ice Cream and Fudge Sauce

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Fresh Florida Strawberry Shortcake
Short Bread Cookie, Fresh Strawberries, Vanilla Ice Cream

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Dessert of the Day
Please ask your server for today’s selection

Our Featured Beverages

San Pellegrino Mineral Water 1 Liter Bottle or Fiji Still Spring Water 4

Unsweetened Plain Iced Tea, Coke, Diet Coke, Sprite, Lemonade, Arnold Palmer 2

Organic Iced Green Citrus Tea or Raspberry Iced Tea 2.50

Coffee or Hot Tea 2

Iced Coffee 2

Espresso or Cappuccino 3

We gladly accept Visa, Mastercard, and Discover Credit cards for payment