



**SEATTLE CENTRAL
COLLEGE**

Seattle Culinary Academy

SQUARE ONE
• B I S T R O •

May 2nd – May 12th

Starts

Daily Soup \$6.00

Please ask your server

Asparagus Salad \$8.00

Poached Farm Egg, Herbed Breadcrumbs, Lemon Aioli

Marinated Sweet Peppers

Mains

Steak Frites \$14.00

Grilled Hangar Steak, Sauce Verte, Garlic Aioli, Red Wine Demi-Glace

Black Pepper Garganelli \$13.00

Penn Cove Mussels, Sweet Peas, White wine Cream Sauce

Black Olive & Toasted Walnut Crumble, Radicchio

Bouillabaisse Risotto \$12.00

Pan Seared Branzino, Fava Beans, Sofrito, Saffron Tomato Broth

Castelvetrano Olives, Rouille Toast

Crispy Fried Ling Cod \$12.00

Fines Herb Frites, Side Slaw, House Pickles & Tarragon Aioli

The Alsatian \$9.00

Carmelized Onions, House Smoked Bacon, Fried Sage, Honey Dijon Bechamel

Vegetarian Option: Caramelized Mushrooms

*Some of our dishes are cooked rare, may contain raw eggs, shellfish, or nuts. Consumption of these products may be hazardous to your health.

Please inform your server of any food allergies or dietary restrictions. Vegan options can be created.