

L A N E Y
B I S T R O



Salads and Appetizers

ORGANIC MIXED BABY GREENS
*with chevre, fresh fruit, pine nuts
and balsamic vinaigrette*
\$3.95

CAESAR SALAD
*baby red romaine hearts, focaccia croutons
and extra virgin olive oil*
\$3.75

LENTIL AND CHARD SOUP
\$2.50

Sandwiches

NEIMAN RANCH CHEESE BURGER
*organic beef with point Reyes bleu cheese
and sweet potato fries*
\$6.50

FREE RANGE CHICKEN BREAST
SANDWICH
*Manchego cheese, chipotle mayonnaise
served with quinoa salad*
\$4.95

GRILLED EGGPLANT,
PORTABELLO MUSHROOM
AND FRESH MOZZARELLA SANDWICH
*on rosemary focaccia with roasted red bell pepper
tapenade and bean spread*
\$4.95

Sides

QUINOA SALAD
SEASONAL VEGETABLES
FRESH FRUIT
SWEET POTATO FRIES
\$2.00

Main Courses

MIDDLE EASTERN
VEGETARIAN PLATTER
*hummus, tabbouleh, golden beets in yogurt
baba ghannouj, falafel, and Arabic flat bread*
\$7.25

BAMIA
*lamb and okra casserole served with Basmati rice
with lentils*
\$7.50

GRILLED SALMON FILET
*with lemon caper dill butter, long grain brown rice
and fresh seasonal vegetables*
\$6.95

BRAISED BEEF SHORT RIBS
with a bourbon glaze and roasted root vegetables
\$7.50

HAND ROLLED PASTA
with fresh vegetables and herbs
\$6.50

Desserts

BAKLAWA "BE'AJ"
filo and nut pastry
\$3.50

VANILLA BEAN CRÈME BRULÉE
\$3.00

BOSTINI CREAM PIE
\$3.00

PINEAPPLE UPSIDE DOWN CAKE
\$3.00

TRES LECHES CAKE
\$3.00

W E K I N D L Y R E Q U E S T N O S U B S T I T U T I O N S

T U E S D A Y & W E D N E S D A Y , M A R C H 3 0 ^{T H} & 3 1 ^{S T} , 2 0 1 0

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Spring 2010

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In addition to our seasonal menu, on Tuesday and Wednesday our students will be taking a culinary trip around the world with their class “International Cuisine”. From classic French and Italian cooking to the fiery cooking of Mexico and Szechwan China. Each week we will feature a different regional cooking from around the world on our “specials” menu. Also on Thursday our “Contemporary American Bistro Cooking” class will be serving “specials” featuring the best seasonal foods, and many local, organic and sustainable products prepared with a modern flair.

Please join us in the Laney Bistro as our students hone their culinary skills offering you fine dining at affordable prices.

