

Please make one selection from each category

*\$15 per person plus tax for three courses*

First Course

**Spring Carrot Soup**

*Chipotle Crème Fraîche, Fried Celery*

**Asparagus Salad**

*8-Minute Egg, House-Cured Bacon, Parsley Leaves, Mustard Vinaigrette,*

**Pulled Pork Sliders**

*Zinfandel BBQ Sauce, Potato Bun, Apple Celery Slaw*

**Baby Romaine Salad**

*House-Cured Pancetta, Radishes, Blue Cheese-Buttermilk Dressing*

**Rabbit Terrine**

*Pickled Vegetables, Mustard*

Main Course

**Risotto**

*Peas, Pea Sprouts, Fava Beans, Grilled Radicchio*

**Sautéed Halibut**

*Melted Leek Custard, Spring Vegetables, Chardonnay Butter Sauce*

**Grilled Fulton Range Chicken Breast**

*Roasted Cauliflower "Mac and Cheese," Spinach and Kale, Herb Jus*

**House-Smoked Berkshire Pork Chop**

*Rancho Gordo Christmas Lima Beans with Smithfield Ham, Slow-Cooked Greens*

**Beer-Braised Short Ribs**

*Crispy Sweet Potato Grits, Spicy Broccolini, Salsa Verde*

Dessert

**Chocolate Pot de Crème**

*Butter Cookie*

**Brioche Bread Pudding**

*Citrus Sauce*

**Almond Financier**

*Seasonal Fresh Fruit and Crème Fraîche*

Beverages

**House-Made Lemonade \$1.50**

**Iced Tea \$1.50**

**Arnold Palmer \$1.50**

**Coffee \$2.00**

**Hot Tea \$2.00**

*Bistro 10UN is a student-run restaurant under the direction of  
Chef Instructor Kimball Jones and Restaurant Manager Zubin Desai*

*All gratuities are donated to The Art Institute of California - San Francisco  
Culinary Student Scholarship Fund,  
which provides financial assistance and educational dining out experiences  
for our students. We appreciate your generosity.*

*Please refrain from using cell phones in the dining room.*