Chef Brady Singer
A La Carte Menu
American Service I
April 12 , 2018 11:00 am- 12:30 pm

Amuse Bouche

Phyllo Rolls

Asparagus, Prosciutto, and Parmesan Cheese rolled in a phyllo paper and baked till perfection

Soup

Minestrone Soup 2.95

A beautiful mixture of fresh vegetables, Cannellini beans, and Ditalini Macaroni

Salad

Baked Goat Cheese with Garden Lettuces, Roasted figs, Pears, and toasted Almonds 3.95

Garden lettuces mixed with a balsamic vinaigrette and pears, topped with roasted figs, toasted almonds, and goat cheese

Entrees

Stuffed Pork Bundles 11.95

Thinly sliced pork loin stuffed with a breadcrumb mixture served with tagliatelle and topped with Fresh Tomato Sauce

Chicken Sautéed with Mushroom 10.95

Chicken sautéed with sage, red wine, mushrooms, chicken stock and tomatoes served with Glazed Root Vegetable

Dessert

Chocolate Almond Cake 3.50

A warm piece of chocolate cake topped with blueberries and a quenelle of crème fraiche, then finished off with cocoa powder

Beverages: Iced Tea, Hot Tea, Brewed Hot Coffee (Regular or Decaf) $1.00
Soda: Coke, Diet Coke, Sprite, Dr. Pepper ($1.00 each)

Menu subject to change without notice
The Red Room accepts: Cash, MasterCard, Visa and Discover
Reservations: redroom@collin.edu (Preferred) or (469) 365-1810
Dining Room Manager: Gary Hill