

# Elevation

The spring dinner at Elevation Restaurant serves as the Capstone course for students at Cascade Culinary Institute. Students learn the importance of utilizing seasonal and locally grown foods from regional farmers and producers, develop and refine skills, and rotate restaurant roles within cooking and service. Guest feedback is integrated into the students' learning experience.

## Asian-Inspired 7-Course Tasting Menu

\$48 per person for the below items, plus beverages

### Appetizers

#### Asian Fusion Corn Bread

Thai Basil Butter – Ginger Lemon Grass – Shishito Pepper

#### Japanese Soba Salad

Citrus Soy Vinaigrette – Cabbage Slaw – Fried Shallot

#### Sesame Acorn Squash

Sesame Chip – Crème Fraiche – Toasted Squash Seed – Roasted Squash

### Entrées

#### Smoked Cedar Plank Salmon

Thai Chili – Egg Fried Rice – Crispy Salmon Skin

#### Spaghetti Squash Provencale

Fresh Herbs – Roasted Tomato Sauce – Parmigiana

#### Tonkatsu Rustic Ramen

House Made Ramen – Pork Broth – Basil – Tare Braised Short Rib

### Desserts

#### Tea Cake Trio

Chai – Thai – Green



All gratuities are designated to the CCI student scholarship fund.