

Elevation

Lunch Menu

Prix Fixe Menu – \$20

APPETIZERS

San Choi Bao

Spiced pork & vegetables wrapped in a lettuce leaf, served with *Snapping Turtle* chili crisp

Little Gems

Little gems lettuce with garlic crumb, garlic chips, and buttermilk ranch dressing

ENTRÉES

Lebanese Stuffed Onion

Braised onion stuffed with lamb and rice, served with a herbed chutney and garlic toum

Butter Chicken

Marinated in Indian curry, creamy tomato gravy, garlic naan, rice & raita

PNW Doc Holiday Salmon Fillet

Huckleberry maple syrup glaze, apple vinaigrette coleslaw, sauteed carrots

Mushroom Risotto

Wild mushrooms, pesto, sun-dried tomato tapenade

DESSERTS

Dessert of the Day

Seasonal selection offered by our advanced baking students

Many dishes include ingredients not listed on the menu. Please advise us if you have any food allergies or sensitivities.

BEVERAGES

Soda & Lemonade

Pepsi, Diet Pepsi, Sierra Mist, Lemonade 3

Metolius Iced Tea

Peppermint cinnamon, stevia and chocolate 3

Coffee

Bellatazza Custom Blend 2

Espresso, Americano, Latte, Cappuccino 3

Steven Smith Hot Teas 3

White Wine 7/ 26

La Jolie Fleur Rose 2022, 7/26

Cupcake Pinot Gris 2022, 7/26

Shortbread Chardonnay 2022, 7/26

Red Wine 8/ 30

Abacela Merlot 2019

King Estate Inscription Pinot Noir, 2021

Barossa Valley Blend, 2021

Beer 5

All gratuities are designated to the CCI student scholarship fund.