



Lunch Menu

To Start \$9.25

Shrimp Cocktail

*Togarashi Mayo, Lemon
Micro Lettuce & Herb Salad*

Orange & Sherry Infused Duck Rillettes

Forno Bread, Mustard & Assorted Pickles

Sockeye Salmon Gravlax

*Lemon Aioli, Cucumber
Radish & Dill*

Heirloom Tomato & Hearts Of Palm Salad

*Shallot & Red Wine Vinaigrette
"Prepared Tableside"*

Soup \$6.5

Tomato & Mascarpone Veloute

Pesto Twist

White Bean and Bacon Soup

Candied Bacon

Main Fare From the Wood Stone \$11.5

Forno Baked Cottage Pie

Aged Cheddar & Potato Crust

Mortadella & Chevre Tarte Fine

Pesto, Pine Nuts & Zucchini

Braised Lamb Tostada

*Salsa Macha, Queso Fresco
Corn Tortillas, Avocado Crema*

Madras Chicken Curry

*Fragrant Coconut Rice, Ginger Raisins
Cucumber Raita*

Main Fare \$15

Korean Rubeen Sandwich

*Corned Beef, Kimchi, Smoked Mozzarella
Thousand Islands Dressing*

Baked Atlantic Cod Fillet

*Brown Butter, Persillade
Israeli Couscous, Soubise Sauce*

**Oregon Pink Shrimp &
Lobster Roll**

*Mary Rose Sauce, Buttered Roll, Dill
Served with Old Bay Fries*

Vietnamese Beef Salad

*Marinated Flank Steak
Spicy Peanuts, Nuoc Cham
Mint, Cilantro, Crispy Shallot*

Chicken Milanese

*Crispy Chicken Breast, Venetian Saor
Smoked Paprika, Squash Caponata*

Gnocchi a la Puttanesca

*Olives, Capers, Tomato,
Anchovy*

Veal & Ricotta Meatballs

Soft Polenta, Grilled Rapini

Highwood Roast Of The Day

*Yorkshire Pudding, Pomme Puree
Seasonal Vegetables*

PRIOR TO ORDERING LUNCH PLEASE NOTIFY INSTRUCTOR OF ANY ALLERGIES

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All products sold may contain or have been exposed to tree nuts, peanuts, milk and gluten.

Dessert \$7

Chocolate Pop

*Manjari Cream with Hazelnuts
Almond Hazelnut Praline Mousse
Almond Sponge Biscuit*

Grand Cru

*Chocolate Pistachio Bavarian
Parrion Jelly, Almond Sponge
Red Glaze*

Daily Crème Brulee

*Gluten Free & Nut Free
Selection of Sorbet*

The Big Apple

*Tartatain Apples, Honey Cream
Pecan Caramel, Cheese Crumble
Chocolate Décor*

Coffee or Tea \$2

Espresso, Cappuccino, Mochachino,
Macchiato, Latte, Americano \$3

WELCOME TO OUR CLASSROOM

The Highwood is a live learning environment led by renowned chefs and service instructors committed to training the next generation of culinary leaders and hospitality professionals. Welcome to our classroom — your patronage is essential to applied learning and student success.

At The Highwood, we respect the traditions of our profession, and encourage our students to refine their craft in a safe and experiential surrounding. Adhering at all times to our school's philosophy of *Excellence in Everything We Do*, we provide our students with the knowledge, care and discipline to thrive in our sustainable, service-oriented setting.

As our valued guest, we strive to provide you with a diverse yet harmonious, gastronomic experience presented with passion by our students. Thank you for choosing The Highwood. Together with pride, we contribute to and build upon an exceptional future in our hospitality community.

Chef Instructor:	Kyle Groves
Garde Mangér Chef:	Michael Dekker
Patisserie Chef:	Kevin Conniff
Supporting Instructor:	Evan Hall
Service Instructor:	Madeleine MacDonald

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