

# COURSES

One part restaurant. One part classroom.

## TO BEGIN



### GENERAL TSO'S CAULIFLOWER 4

battered and deep-fried cauliflower in a tangy/spicy sauce

### CRAB CAKE 8.50

lump crab meat with kumquats, slaw and a spicy sauce

### POMMES DE TERRE CHIPS 3

crispy thin potato slices prepared fresh to order, finished with truffle salt and served with a rémoulade sauce and onion dip

### SOUP D'JOUR 3

ask your server about today's special

## ON THE LIGHTER SIDE



### PANZANELLA 6

tomatoes, lemon herb marinated cucumbers, smoked cheese and a crostini

### ASPARAGUS SALAD 6.50

asparagus shavings, tomato jam, parmesan, pancetta with a lemon herb vinaigrette

### CIM-PLY MICHIGAN SALAD 5

arugula, bacon, cherries, pears, red onion, and goat cheese with a sweet and sour dressing

## THE MAIN EVENT



### FILET MIGNON 15

5-ounce filet of beef tenderloin served with fresh vegetables and a potato du jour

### PAN-SEARED SALMON 12

5-ounce filet of salmon served with roasted potatoes and vegetable du jour with a tomato dill cream sauce

### CIM SOUP-AND-A-HALF 8

cup of our soup du jour with your choice of the following mini sandwiches:

### HAND CRAFTED PASTA 8

ask your server about today's fresh made pasta dish

### BRAISED PORK 11

braised pork with herb spatzle and cabbage with a natural jus

- burger with white cheddar, rémoulade sauce and house-made mustard
- chicken & waffle sandwich with spicy sauce and a bourbon butter
- reuben with sauerkraut, rémoulade, mustard

### SMOKED QUAIL 12

quail served with a garlic, orange, honey pine nut butter, vegetable du jour and roasted potatoes

all soup-and-a-half's will be served with fresh pommes frites

Please ask your server about menu items or featured items that may be cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

**Welcome to COURSES**, a teaching restaurant, and a one-of-a-kind dining experience. Staffed and operated by students from the Culinary Institute of Michigan, COURSES is a working classroom. Students learn how to run a kitchen, dining room, and bar in a real-world environment. As a patron, you are participating in their education.

As you enjoy your meal, please remember that your server, bartender, or cook may be an advanced student, or a beginner. Your satisfaction today is an important part of their training, but their education is what matters most.

Tipping is not required, but is graciously accepted. All gratuities serve to provide our Table Service students with an opportunity to experience the same fine dining atmosphere we strive to bring you in COURSES.

Thank you for your patronage and your patience.



For over 100 years, Baker College® has been preparing people for new careers. Today we serve nearly 25,000 students at 9 locations throughout Michigan as well as online worldwide. We have a unique approach - small classes in real-world settings, taught by working professionals from the fields they teach. The result is one of the highest available graduate employment rates in the U.S.



THE CULINARY INSTITUTE OF MICHIGAN®  
BAKER COLLEGE OF PORT HURON

The Culinary Institute of Michigan is part of Baker College's Port Huron campus. This 23,000 square foot facility offers world-class training in the areas of Baking & Pastry, Culinary Arts, and Food & Beverage Management. Our award-winning chefs and instructors are here to train students in both the art and the business of the food service industry.