THE CULINARY

1670 Mendocino Ave, Santa Rosa, CA culinary.santarosa.edu

CAFÉ ROSE at Santa Rosa Junior College

Open for lunch 11:30 AM - 2:00 PM Reservations: 707-522-2796

Whipped	
Feta	

roasted marinated beets, za'atar, olive oil cracker 8

Burrata Crostini

honey, pistachio, fennel 8

STARTERS

Grilled Shrimpgarlic ailoi,
black lime (gf)
8

Grilled Broccolini

romesco, balsamic reduction, toasted almonds (gf) 8 Padron Peppers

citrus, cotija, pepitas 8

SOUP & SALAD

Butter Lettuce Salad

carrots, kohlrabi, watermelon radish, toasted seeds, herb vinaigrette (gf, v) 10

Fennel, Asian Pear, & Hazelnut Salad

chevre, radicchio, pomegranate, lemon vinaigrette (gf)

1 1

Curried Cauliflower &

Coconut Soup chive oil (gf, v)

Honeynut Squash Soup

parsley cream, fried onions (gf)

15

16

16

9

9

SANDWICHES

The Vegetable Sandwich

roasted red onion, grilled chayote, charred red cabbage, arugula, feta, chermoula

Sandwich 12

cabbage, arugula, feta, chermoula

Grilled Chicken Sandwich

herby grilled chicken thigh, heirloom tomato, marinated peppers, jack cheese, butter lettuce, basil aioli, focaccia, potato chips

Smash Burger

grass-fed beef, red onions, cheddar, heirloom tomato, lettuce, special sauce, egg bun, potato chips

13

uce,

13

11

12

12

PIZZA

Margherita Pizza

tomato sauce, mozzarella, parmesan, basil

Pizza Alsace

garlic cream sauce, bodega red potatoes, caramelized onions, bacon, gruyere

Chayote Pizza

mole verde, roasted chayote, cotija, green onion, lime crema

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Seniors 65+ receive a 10% discount on lunch (wine is not discounted). Please let your server know!

November 14, 2024

BIG PLATES

Maitake Mushroom Fettucine

miso-porcini reduction, parmesan (vegan optional)

Ancho Chile-Braised Pork

black beans, cilantro-lime slaw, tomatillo salsa, pickled red onions, cotija (gf)

Pan Roasted Atlantic Salmon

ruby red chard, potato puree, crispy capers, beurre blanc

DESSERTS

Lemon Posset

pomegranate, rose, cat's tongue cookies

Warm Chocolate Cake

crème chantilly, salted caramel, caramelized puffed rice (gf)

Apple Galette

Shone Farm apples, honey yogurt sorbet, olive oil granola

DRINKS

Coffee - 3.25 • Mocha - 5.25 • Latte - 5

Cappuccino - 4.25 • Espresso - 2.25

Hot Tea - 2.75 • Iced Tea - 3.50

WINE

2023 Sauvignon Blanc • 2023 Chardonnay • 2023 Pinot Noir

glass – 8 • half glass - 4 • bottle - 40 We serve Shone Farm's award winning wines from the Russian River Valley.