



Join us for a culinary Tour of France



Friday Evening January 20, 2017, 6:00 p.m.
Clark County Skills Center Foundation Proudly Presents
our First Student-Prepared Dinner of 2017

Spotlighting the Culinary, Baking & Pastry Arts Program at Cascadia Tech Academy
The 2016 Foundation Impact Award will be presented to Kelly Porter and Les Schwab Tire Centers

Menu

- Charcuterie Plate
- Butcher's block, assortment of Cheese accompaniments
- French Onion Soup
- Crouton, Gruyere
- Roasted Beet Salad
- Warm Goat Cheese, Micro Greens, Classical Vinaigrette
- Surf & Turf
- Beef Tenders, Maitre d' Butter, Prawns Scampi
- Provence Lentils, Mushroom Ragout
- Chocolate Mousse
- Almond Tuile, Raspberry coulis

Due to the size and nature of this event the only substitutions we can make are vegetarian and gluten free



All tickets must be prepaid before the event:
\$35.00 per person
(\$15.00 is tax deductible)
For tickets please contact:
Barbara Ainslie (360) 604-1050
ext. 2169 or
Barbara.Ainslie@evergreenps.org
Cascadia Technical Academy
12200 NE 28th Street
Vancouver, Washington 98682

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