

# COURSES

One part restaurant. One part classroom.



## APPETIZERS

### **DUCK FAT FRIES \$5**

chipotle ketchup, cilantro chimichurri, tarragon aioli

### **FRUIT AND NUTS \$6**

stilton stuffed medjool dates, molasses walnuts, bacon candy, salted caramel figs, port reduction

### **OYSTERS \$10**

daily oysters, pico de gallo, cucumber horseradish salad, rock salt

### **CARPACCIO \$9**

ginger and coriander crusted beef tenderloin, matchstick salad, pickled ginger, shoyu syrup, toasted sesame seeds

### **SYMPHONY OF SEAFOOD \$10**

sea scallop ceviche on plantain chips, daily oyster with cucumber and horseradish salad on rock salt, sesame seared ahi tuna with carrot escabeche and cilantro chimichurri

### **LOBSTER BISQUE \$4**

coconut milk, curry, lemongrass, sesame lobster salad

### **ONION GRATINÉE \$3**

white veal broth, caramelized onions, madeira, crostini, gruyère



## SALADS

### **ARTISAN LETTUCES \$3**

jicama, marinated farro, black pepper tuile, orange, cucumber, mango vinaigrette

### **SWEET & SAVORY \$3**

fennel, red onion, jalapeño, granny smith apple, sweet mustard vinaigrette, pickled turnips, black hawaiian sea salt

### **WINTER CITRUS \$5**

chicory frisée, clementine, kumquat, pomegranate, cardamom chèvre, blood orange olive oil, balsamic reduction

Please ask your server about menu 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.



## MAIN COURSE

### CHICKEN \$9

sous vide breast of chicken, brussels sprouts, cranberries, pignolia, bacon, duck fat potatoes, rustic sun-dried tomato vinaigrette

### MONKFISH \$14

serrano ham, braised cabbage, carrots, peppers, asparagus, IPA pomodoro broth, chives

### MIXED GRILL \$15

garlicky fowl sausage, petite filet with truffle butter, lamb chop, tomato relish, veal liver potato hash

### OSSO BUCCO \$16

saffron risotto, mirepoix vegetables, natural pan gravy, gremolata

### CREPES \$9

ricotta, portobella, roasted winter squash, caramelized root vegetables, quinoa, rosemary, pesto marinara, feta, parmesan

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**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, bar tender, 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.

**Chef Chris Sowa, CEC**  
Executive Chef, COURSES

**Dave Spicher**  
Manager, COURSES

**Chef Luis Amado, CEPC**  
Department Chair,  
Baking and Pastry Arts

**Jamie LeRoux**  
Department Chair, Culinary Arts  
and Food and Beverage Management

**Chef Robb White, CEC, CCA, AAC**  
Dean of Culinary



For over 100 years, Baker College® has been preparing people for new careers. Today we serve over 44,000 students at 14 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 is part of Baker College's Muskegon campus. This 40,000 square foot facility offers world-class training in the areas of Baking and 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.



Baker College's Culinary Arts program is accredited by the American Culinary Federation with Exemplary Status.