

COURSES

One part restaurant. One part classroom.

FIRST COURSE



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

DRUNKEN MUSSELS \$6

pei mussels, IPA pomodoro broth, andouille sausage, baguette, tarragon aioli

SEAFOOD TRIO \$9

pan seared sea scallop with roasted pepper and sweet corn purée, carrot escabeche, almond oyster rockefeller with hollandaise amandine, mint and coriander crusted ahi tuna with matchstick salad and shoyu syrup

PURÉE OF BUTTERNUT SQUASH \$3

sherry, ancho pecans, maple bacon crema

DUCK CONSOMMÉ \$5

juniper mouselline, kohlrabi, carrot, golden beets, charred red pepper

SECOND COURSE



SALADS

ARTISAN LETTUCES \$3

jícama, 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

THIRD COURSE



ENTRÉES

SALMON \$8

pan seared atlantic salmon, quinoa salad, guajillo butter, pico de gallo, chile threads

CASSOULET \$10

duck confit, cannellini beans, smoked bacon, garlicky fowl sausage, baguette, stone ground mustard aioli

SIRLOIN \$9

hand-cut choice beef sirloin steak, sweet potato dauphinoise, celery root purée, court bouillon poached egg, truffle butter

CHICKEN \$9

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

GNOCCHI \$8

sweet potato gnocchi, roasted peppers & onions, braised winter greens, black currants, maple brown butter, walnut dust

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.

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.

RED WINE

TIER 1 WINES

Haras du Pirque Cabernet Sauvignon	Chile	Columbia Valley Gewurztraminer	Washington
Clay Red-Bin 336	Michigan	Pacific Rim Riesling	Washington
XYZin 10 Year Old Vines Zinfandel	California	Bowers Harbor Pinot Grigio	Michigan
Apothic Red	California	Veramonte Sauvignon Blanc	Chile
		Cimply White-Bin 336	Michigan

Glass \$6 | Bottle \$20 | 3 Sample Tier Tasting \$6

TIER 2 WINES

Franciscan Cabernet Sauvignon	Napa, CA	Joel Gott Unoaked Chardonnay	California
Michael David Earthquake Zinfandel	Lodi, CA	Simi Chardonnay	California
Coppola Director's North Coast Pinot Noir	Sonoma, CA	Bowers Harbor Cabernet Franc Rosé	Michigan
Chateau La Fleur Plaisance	France	Chateau Grand Traverse Late Harvest Riesling	Michigan
Castello Monastero Chianti Classico	Italy		

Glass \$8 | Bottle \$30 | 3 Sample Tier Tasting \$8

WINE FLIGHTS

FULL BODIED REDS \$7 (please select 3)

Franciscan Cabernet Sauvignon	Napa, CA
Haras du Pirque Cabernet Sauvignon	Chile
XYZin 10 Zinfandel	California
Michael David Earthquake Zinfandel	Lodi, CA
Coppola Director's North Coast Pinot Noir	Sonoma, CA

RED BLENDS OF THE WORLD \$7

Chateau La Fleur Plaisance	France
Castello Monastero Chianti Classico	Italy
Apothic Red	California

AROMATIC WHITES \$7

Columbia Valley Gewurztraminer	Washington
Pacific Rim Riesling	Washington
Chateau Grand Traverse Late Harvest Riesling	Michigan

CRISP & REFRESHING \$7

Joel Gott Unoaked Chardonnay	California
Veramonte Sauvignon Blanc	Chile
Bowers Harbor Pinot Grigio	Michigan

FULL BODIED STYLE \$8

Simi Chardonnay	California
Joel Gott Unoaked Chardonnay	California
Bowers Harbor Cabernet Franc Rosé	Michigan

DESSERT ACCOMPANIMENTS

Croft Distinction Special Reserve Port	Portugal	Innocent Bystander Pink Moscato	Australia
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Glass \$6 | Bottle \$30

375ml split \$12

SPIRITS

Highballs / Mixed - 1.5oz \$4 | Martinis, Manhattans, Straight - 3oz \$6

Seagram's 7	Bacardi	Beefeater	100 Años Reposado
Canadian Club	Captain Morgan		

Highballs / Mixed - 1.5oz \$6 | Martinis, Manhattans, Straight - 3oz \$8

Jim Beam Rye	Jameson	Kettle One	Tarantula Reposado	Kahlúa
Jack Daniel's	Dewar's	Grand Traverse vodka	Midori	Baileys
Southern Comfort	Bombay	Myers's Dark rum	Caravella	

Highballs / Mixed - 1.5oz \$8 | Martinis, Manhattans, Straight - 3oz \$10

Glenlivet	Bombay Sapphire	Patrón	Chambord	Tuaca
Maker's Mark	Knickerbocker gin	Courvoisier VS	Disaronno	Godiva
Divine vodka	Freshwater rum— New Holland	Drambuie	Grand Marnier	

HAND PICKED BOTTLED BREWS

Full Circle (Kolsh)	New Holland	Crooked Tree IPA	Dark Horse Brewery
Purple Gang Pilsner (German Lager)	Atwater Block Brewery	Scotty Karate (Barrel aged Scotch Ale)	Dark Horse Brewery
Pale Ale	Founders Brewery	Porter Ale	Founders Brewery
Red's Rye IPA	Founders Brewery	The Poet (Oatmeal Stout)	New Holland

All Bottled Brews are \$4

DRAFT BEERS

Pabst Blue Ribbon \$3	Pabst Brewing Co.	Centennial IPA \$4	Founders Brewery
Train Wreck Ale \$4	Mt. Pleasant Brewery	Seasonal \$4	

BEVERAGES

French Press Coffee \$3	Service for one	Still Water \$3	Galavanina Mineral Water
Loose Leaf Tea \$3	Service for one	Sparkling Water \$3	Pelligrino
Espresso \$3	Service for one	We proudly offer Coca Cola products.	