VALENTINE'S DINNER
PRESENTED BY
WENATCHEE VALLEY TECH CULINARY STUDENTS
FEBRUARY 14, 2020

APPETIZERS
Thai Shrimp Salad Shooters with a Spicy Peanut Dipping Sauce
Bacon Wrapped Dates filled with a Creamy Blue Cheese

FIRST COURSE
Nathan's Classic Rich & Caramelized French Onion Soup w/ House Baked
Bouquet and Melted Swiss Cheese
Butter Lettuce Salad with Maui Onions, Kalamata Olives, Petit Dice Roma Tomato,
Minced fresh Herbs with a Toasted Pistachio and Shallot Dressing.

Entree
Braised Beef Short Ribs with Roasted Root Vegetables over Creamy Parmesan
Polenta & Creamy Garlic Tarragon Salmon with Spinach and Sun Dried
Tomatoes.

Dessert
Flourless Chocolate Cake with an Espresso Creme Anglaise topped with Aidans
fresh made Strawberry Ice Cream

Location: 327 E Penny Rd  Building A  (Culinary room)
THERE WILL BE 2 SEATING TIMES 5:30 pm AND 7:30 pm
(if both times don't fill, there will be one seating time at 6:00 pm)
Cost: $30 for an Individual or $50 for a couple

For Tickets please call 509-662-8827 or email: bowen.p@wenatcheeschools.org