

BREAKFAST MENU

Pancakes \$3

Huevos Rancheros \$3

Breakfast Sandwich
Bacon, Fried Egg, and Cheddar **\$4**

Breakfast Burrito
Meat of the Day, Eggs, Rice, and Salsa **\$4**

Breakfast Combo Plate
Eggs, Sausage, and Potatoes **\$5**

TECHNIQUE

R E S T A U R A N T

LUNCH MENU

Served 11 am to 4 pm

APPETIZERS

- Soup du Jour** – cup **\$3.50** / bowl **\$4.50**
Baby Greens Salad – pear, Fourme d'Ambert, caramelized pecans, champagne vinaigrette **\$6**
Caprese Salad – heirloom tomato, burrata cheese, micro greens **\$8**
Steak Tartare – crispy rice, Asian herbs, watermelon rind **\$8**
Crispy Calamari – smoked tomato aioli **\$8**
Crab Cakes – mixed green salad, chipotle mayo **\$9**
Honey Garlic Chicken Wings **\$7**
Korean Fried Rice – beef short rib, eggs, vegetables, kimchi **\$6**

ENTRÉE

- Salad Niçoise** – olive crusted rare tuna, deviled quail egg, haricot verts, tomato, baby potato chips **\$12**
Spinach Alfredo – parmesan cream, garlic confit, pine nuts **\$9**
Seafood Linguini – clams, calamari, shrimp, beurre blanc **\$11**
Succotash – white fish, corn, peas, peppers, bacon, beurre rouge **\$13**
Fried Chicken – crispy boneless chicken, crushed potatoes, salad **\$10**
Pork Chop & Eggs – grilled bone-in chop, fried eggs, biscuits & gravy **\$14**
Barbecue Plate – beef brisket, baby back ribs, Hawaiian pulled pork, crushed potatoes, salad **\$18**

HOT SANDWICHES

Served 11 am to 8 pm

With fries or salad

- Caprese Melt** – fresh mozzarella, provolone, sun dried tomato spread, ficelle **\$8**
Juicy Lucy – sharp cheddar stuffed Angus burger, beer onions, slider buns **\$9**
Roast Beef – horseradish cream, provolone, pickled onion, grilled bread **\$9**
Hot Dog – seafood sausage, squid ink bun, yellow ketchup, pancake battered onion rings **\$11**

PIZZAS

Served 11 am to 8 pm

- Green** – sautéed spinach, kale, roasted garlic, parmesan, mornay sauce **\$8**
Kung Pao – roasted chicken, caramelized vegetables, jalapeño, crunchy peanuts **\$8**
Luau – Kalua pork, pineapple, teriyaki, macadamia spread **\$9**
Spicy – spicy beef sausage, pepperoni, pickled peppers, fresh cheese **\$8**

DESSERTS

- From the Vine** – frozen grapes, green grape coulis, vanilla panna cotta **\$6**
Root Pot Pie – carrot cake, potato ice cream, candied taro, phyllo dough **\$6**
S'more – crustless chocolate cheesecake, marshmallow ice cream brûlée, sea salt crumble **\$6**
Sticky Rice Pudding – basmati rice, mango habanero sorbet, coconut snow **\$6**

Signature Restaurant of Le Cordon Bleu College of Culinary Arts

525 East Colorado Blvd. | Pasadena, CA 91101 | 626.229.1377

TECHNIQUE

R E S T A U R A N T

DINNER MENU

Served 5 pm to 8 pm

STARTER

Soup du Jour – \$5

Baby Green Salad – pear, Fourme d’Ambert, caramelized pecans, champagne vinaigrette, croutons \$6

Caprese Salad – heirloom tomato, burrata, micro greens, basil oil \$8

Crab Cakes – chipotle aioli, mixed green salad \$9

Hot Dog – seafood sausage, squid ink bun, yellow ketchup, onion rings \$6

Salad Niçoise – olive crusted rare tuna, deviled quail egg, haricot verts, baby potato chips, tomato powder \$10

Steak Tartare – crispy rice, Asian herbs, watermelon rind \$8

ENTRÉE

Braiser

Pot-au-feu de Poisson – local white fish, braised spring vegetables, herbed crème fraîche \$14

Frier

Cordon Bleu – crispy chicken, black forest ham, Swiss cheese potato puree, baby purple kale \$13

Griller

Lamb Porterhouse – crushed red potato, English peas, mustard jus \$18

Pocher

Gamba Beurre Monté – tiger shrimp, sea urchin emulsion, angel hair pasta \$15

Rôtir

Cowboy Chop – pork rib chop, sweet yam pavé, wasabi creamed spinach \$15

Sauter

Beef & Broccoli – medium rare short rib steak, sautéed Romanesco, charred onion \$15

DESSERT

From the Vine – frozen grapes, green grape coulis, vanilla panna cotta \$6

Root Pot Pie – carrot cake, potato ice cream, candied taro, phyllo dough \$6

S’more – crustless chocolate cheesecake, marshmallow ice cream brûlée, sea salt crumble \$6

Sticky Rice Pudding – basmati rice, mango habanero sorbet, coconut snow \$6

THREE COURSE PRIX FIXE

Select one STARTER, one ENTRÉE, and one DESSERT from the A LA CARTE menu. Dine in only. \$25

Our mandatory service charge of 15% benefits the non-profit Career Education Scholarship Fund, which provides scholarships to deserving students. Thank you for your contribution.

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Soup of the Day

Cup - \$3.50 / Bowl - \$4.75

Side Courses

Side Caesar Salad - \$3.50

Fruit Salad - \$4.50

Chicken Pesto Pasta Salad - \$4.00

Entrée Salads

Chinese Chicken - \$7.25

Chicken Caesar - \$7.25

Chopped BBQ Chicken - \$7.25

Spinach & Feta - \$7.25

Sandwiches

Chicken Basil Pesto Ficelle - \$6.50

Turkey B.L.T. Ficelle - \$6.50

Tuna on Honey Wheat Bread - \$6.95

Chicken Salad on Croissant - \$6.95

Italian Sandwich - \$6.95

Cobb Salad Sandwich \$6.95

Pizza Station

Special of the Day - \$10.50

Pepperoni Pizza- \$7.50

Cheese Pizza- \$6.50

Pastries

Brownies - \$2.00

Cheesecakes - \$3.00

Cream Puffs / Éclairs - \$2.75

Cupcakes - \$2.25

Petite Cakes - \$3.00

Petite Tarts - \$2.50

Cookies

Large

Chocolate Chip / Kitchen Sink /

Oatmeal / Snicker Doodles

\$1.50 each

Small

Coconut Macaroon / Mexican Wedding

2 for \$1.25

Croissants

Plain - \$2.25

Chocolate - \$2.75

Ham and Cheese - \$3.50

Spinach & Parmesan - \$2.75

Bear Claws / Danish - \$2.75

Muffins

Assorted Flavors - \$2.25

Scones

Sweet or Savory - \$2.50

Breads

Baguette - \$2.75

Demi Baguettes - \$1.50

All items are created by our students. Some items may not be available daily. At this time we are not accepting special orders. Thank you for visiting Technique Café. We appreciate your support for our students.

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