



WELCOME TO A UNIQUELY "EDUCATIONAL" CULINARY EXPERIENCE.

The Midwest Culinary Institute is centered upon education, training, and a passion for the "art" in the culinary and pastry arts degree programs we offer to our students. The Summit is an extension of this vision. Tonight your entire dining experience will be performed by well-trained students under the expert direction of our professional restaurant management team. Our staff consists entirely of Cincinnati State students, most of whom are earning college credit as a part of the "co-op" workplace training program.

We hope you enjoy this "uniquely educational" culinary dining experience. Perhaps you too might learn or experience something new about the world of great food and wine!

Restaurant Week 2009

~First Course~

Grilled Caesar Salad

Sea Scallops - Celery, Apple, Arugula & Peanut

~Second Course~

Barbequed Chicken - Haricot Vert, New Potato, Sweet Corn & Basil

Seared Salmon – Broccoli, Coconut, Carrot & Mung Beans

~Third Course~

Assiette of Pastry

~an 18% service charge will be added to parties of 6 or more~