THE BEACH BISTRO 354
AT THE INTERNATIONAL CULINARY INSTITUTE OF MYRTLE BEACH
Call 477-2040 for reservations and visit us at facebook.com/culinarymb

PRICE $12
INCLUDES UNSWEET TEA OR WATER

THE CUISINES OF NEW ENGLAND AND THE MID ATLANTIC*
MENU AVAILABLE FOR THE WEEKS OF:
JANUARY 13TH AND 15TH, MARCH 3RD AND 5TH

- Vichyssoise
- Waldorf Salad
- Scallops with Mushrooms and Asparagus
- Braised Short Ribs
- Buttered Noodles
- Red Swiss Chard and Spinach Sauté
- Glazed Carrots
- Gingerbread

THE CUISINES OF THE DEEP SOUTH AND FLORIBBEAN*
MENU AVAILABLE FOR THE WEEKS OF:
JANUARY 20TH AND JANUARY 22ND, MARCH 10TH AND 12TH

Snacks – for the table-shared
- Roasted Cauliflower with Lemon & Brown Butter
- Crispy Pigs Ear Lettuce Wraps, Pickled Cabbage, & Hot Sauce
- Crispy Chicken Skins with Honey & Hot Sauce
- Watermelon and Red Onion Salad with Lettuce, Pickled Shrimp, and Jalapeno Vinaigrette
- Seed Crusted Snapper with Roasted Okra, Tomato Dashi, and Benne
- Rabbit Stew with Black Pepper Dumplings
- Buttermilk Pie with Cornmeal Crust, Fruit Compote, Caramel Sauce
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**CAJUN AND CREOLE CUISINES**
**MENU AVAILABLE FOR THE WEEKS OF:**
JANUARY 27TH AND JANUARY 29TH, MARCH 17TH AND 19TH

- Chicken and Andouille Gumbo
- Corn Bread for the table
- Shrimp Etouffee with Boiled Rice
- Panned Chicken, Baked Grits, Creole Collard Greens, Stewed Creole Tomatoes
- Classic Beignets with Café au Lait Panna Cotta, and Chocolate Sauce Pralines

**CUISINE OF TEXAS AND THE SOUTHWEST**
**MENU AVAILABLE FOR THE WEEKS OF:**
FEBRUARY 3RD AND 5TH, MARCH 24TH AND MARCH 26TH

- Tortilla Chips, Guacamole, Roasted Tomato Salsa – for the table
- Tortilla Soup
- Shrimp Empanadas with Grilled Red Onion and Frisee Salad, and Cilantro Pesto
- Cheese Enchiladas, Arroz a la Mexicana, and Refried Beans
- Tres Leches Cake

**CUSINES OF THE CENTRAL PLAINS**
**MENU AVAILABLE FOR THE WEEKS OF:**
FEBRUARY 10TH AND FEBRUARY 12TH, APRIL 7TH AND APRIL 9TH

- Smoked Trout Rillettes, Bratwurst, Sauerkraut, mustard, Pretzel rolls-for table
- Wisconsin Cheddar and Beer Soup
- Beet and Apple Salad with Horseradish Vinaigrette
- Sautéed Whitefish Meunierie Style
- Mashed Celeriac and Potatoes
- Pickled Pearl Onions
- Sautéed Green Beans and Cherry tomatoes
- Brownie Pudding Cake
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CUISINES OF CALIFORNIA AND HAWAI*I
MENU AVAILABLE FOR THE WEEKS OF:
FEBRUARY 17TH AND 19TH, APRIL 14TH AND APRIL 16TH

- California Rolls, pickled ginger, soy sauce, wasabi – for the table
- Traditional Caeser Salad
- San Francisco Cioppino with Grilled Rosemary Focaccia Bread
- Alice Waters Grilled Chicken Breast with Garlic Puree, Raw Zucchini Salad, and Polenta with Monterey Jack and Roasted Peppers
- Chez Panisse Almond Torte with Meyer Lemon Ice Cream, Caramel Sauce, and Season Fruit

CUISINES OF THE PACIFIC NORTHWEST*I
MENU AVAILABLE FOR THE WEEKS OF:
FEBRUARY 24TH AND FEBRUARY 26TH, APRIL 21ST AND APRIL 23RD

- Broccoli Soup Caramelized Florets, shiitake-Leek pot stickers, toasted sesame oil
- Red Wine Poached Pear, Meclun Greens toasted hazelnuts, Oregon blue cheese, roasted pear vinaigrette
- Smoke roasted Salmon, mushroom ragout, stewed French lentils, Sautéd Asparagus, Roasted Beet Truffle puree
- Flourless Chocolate Cake, Lychee Sorbet, Coffee cream Anglaise

*Menus are subject to change