



# Career Education

**Bistro Date and Hours**  
Thursday, September 21, 2023  
4:00 PM – 6:00 PM  
*Last seating at 5:30 PM*

**Bistro Location**  
Oxnard College Room OE-12  
4000 South Rose Avenue  
Oxnard, CA 93033

## The Bistro *Moroccan Menu*

### **Appetizer**

#### **Spinach Rolls with Caper-Pine Nut Sauce**

Spinach filled Phyllo rolls with leeks, preserved lemon rinds, feta crumble and hints of nutmeg. Served with a Caper-Pine Nut sauce, a Moroccan Version of Pesto

### **Salad**

#### **Baby Lettuce Salad with Date Leather**

Mixed greens with toasted almonds, arugula, edible wild flowers and a red wine vinaigrette served with a house made date leather to add sweetness and a uniquely Moroccan ingredient with a modern twist

### **Soup**

#### **Carrot Citrus Soup**

Carrot Purée soup with a hint of Moroccan curry, mint, and sweet white wine. Served with a grapefruit, orange and mint garnish

### **Entrees (choose one)**

#### **Grilled Poussin with Orange-Cumin Glaze and Lemon Parsley Couscous \$33**

Grilled Poussin leg and thighs with a harissa spiced orange-cumin glaze, over a Meyer lemon parsley couscous with roasted root vegetables

#### **Lamb Shoulder with Saffron Butter, Eggplant-Date Purée, and Harissa Grilled Green Cabbage \$38**

A traditional steamed lamb dish with saffron compound butter, eggplant-date purée with notes of sherry vinegar and Aleppo pepper, and a Grilled green cabbage with Moroccan spices

#### **Parsnip Risotto with Caramelized Onions and Parsley Oil \$32**

A risotto cooked traditionally but the Parsnip is juiced first and that liquid is used as the main infusion into the rice, topped with French caramelized onions and parsley oil drizzle

### **Dessert**

**Moroccan Mint Tea Ice Cream**

E-mail Reservation Requests to [ocbistro@vccd.edu](mailto:ocbistro@vccd.edu)

Cash, Check, or Credit Cards accepted