

American Harvest Restaurant

Volume 1



June 30th, 2010

The Monthly Chronicle

News from the best kept culinary secret in South East Michigan

American Harvest Restaurant

Now Open for Nightly Dining

American Harvest Restaurant has opened its doors for **weeknight** dining. Professional chefs in our post-graduate program prepare five-course meals Tuesday through Friday the entire year except for seasonal school breaks.

Master Chef Dan Hugelier and Executive Chef Shawn Loving plan the menus and oversee the preparation, so you are sure to have an exciting and satisfying culinary experience.

Dinners are served from 5:30 - 8:00 p.m. and include a prix fixe meal for \$37.50, a vegetarian option for \$25.95 or an à la carte menu. **Prices are subject to change.**

American Harvest Restaurant is located in the new VisTaTech Center, on the north side of the Schoolcraft College campus, just south of the intersection of Haggerty Road and 7 Mile Road. The restaurant is operated by the Culinary Arts Department of Schoolcraft College.



Photograph Courtesy of SK Photography & Design, LLC

The Monthly Chronicle is published by the Culinary Arts Department of Schoolcraft College, in conjunction with the Computer Graphics Technology Department and its Advisors.

Thursday Evening International Dinner Schedule

Enjoy a gourmet five-course meal prepared by second-year culinary students in the International Cuisine class in the *American Harvest Restaurant* located in the VisTaTech Center. Courses are prepared from five different regions under the instruction of our award-winning chefs. Wine will be served with each meal and there will be a brief explanation of the wine's origins.

January 14	Regional American
January 21	Italian
January 28	Mediterranean
February 4	Authentic Mexican
February 11	French
February 18	Regional American
February 25	Italian
March 4	Mediterranean
March 11	Closed, Winter Break
March 18	Authentic Mexican
March 25	French
April 1	Regional American
April 8	Italian
April 15	Mediterranean
April 22	Authentic Mexican
April 29	French (Sold Out)

Dinner is served at 6:45pm. Reservations are taken using your Visa, Mastercard or Discover card to secure your request, as seating is limited. This sumptuous feast costs \$26.95, plus tax, per person.



Regional American

When we talk about American cookery, we not only refer to regional foods alone, but the inspirations of an incalculable number of dishes that came with immigrants from Europe and the Native American influence. Come join us for a unique melting pot of culinary delights.

Italian

For generations, Italian chefs have been known for their sauces, pastas and soups. Come and enjoy typical selections from several Italian provinces.

Mediterranean

The ancient lands surrounding the Mediterranean Sea include many cultures and cuisines. From Spain to Turkey, from Morocco to Egypt, we offer examples of these cuisines sure to satisfy the adventurous palate.

Authentic Mexican

Mexican food is a complex blend of rich flavors reflecting the diverse regions and cultural heritage of this fascinating country. The tropic skies, the warm salty waters, the influences of Spanish and native cultures all combine in dishes filled with delicious variety.

French

Menus include classical haute cuisine, cuisine Bourgeoise and cuisine Provençal. Both simple and complex dishes provide the diner with a wide range of French cuisine.

Grazing Nights

Join us for a unique culinary experience-what a wonderful way to enjoy dishes prepared by our culinary students. Mingle in the Culinary Arts kitchen where this sumptuous fare is created under the guidance of Master Chef Jeffrey Gabriel.

Come enjoy!

Be part of the celebration!

Time: Wednesday evenings at 6:30pm

Cost: \$15 per person, payable at the door.

February 3rd February 10th
March 24th April 21st
March 17th April 28th (sold out)

Call 734/462-4423 for your reservation.



Lunch Service

Enjoy a gourmet meal prepared and served in Schoolcraft College's student-operated *American Harvest Restaurant*, located in the VisTaTech Center. The menu includes freshly baked breads, soup, salad, a choice of entrées, and a selection from the tempting dessert cart. Selected customer favorites remain on the menu from week to week. All items on the menu are . la carte.

Lunch is served Tuesday through Friday, from 11:45 am - 1:00 pm. Call 734/462-4488 for reservations.

Restaurant will be open starting Friday, January 15 for the winter semester.

Main Street Cafe

Main Street Cafe provides an opportunity to enjoy delicious foods created by culinary students. Among the daily specials are freshly baked breads, delectable pastries, homemade soups, pasta dishes, green salads and dressings. All items are packaged to go. Professor's Pantry is open Tuesday thru Friday from 11:30 am - 2:00 pm.



The Cafe will be open Wednesday, January 13 through Friday, April 30 for the winter semester. Closed on the following dates: February 16 & 17, March 6-12, 30, 31.

The *American Harvest Restaurant* and **Main Street Cafe** are located in the VisTaTech Center on the north end of Schoolcraft College's campus in Livonia, Michigan. The campus is easily accessible just west of I-275, between 6 Mile and 7 Mile Roads.

Special Holiday Treats at Main Street Cafe

The **Main Street Cafe** is planning to offer festive treats and gifts for the following holidays:

Valentine's Day	February 12th
St. Patrick's Day	March 17th
Easter	April 9th
Secretary's Day	April 21st

September						
S	M	T	W	TH	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		
October						
S	M	T	W	TH	F	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						
November						
S	M	T	W	TH	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30				
December						
S	M	T	W	TH	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

Culinary Arts Seminars

presented by Continuing Education Services

Schoolcraft College Continuing Education Services offers a rich variety of courses designed for the cooking enthusiast. These exciting short-term classes are taught by outstanding culinary professionals. Call CES at 734/462-4448 for registration information:

Spanish Wines
Lee Hershey February 1

All things Chocolate
Chef Terry Morrow February 3

Winter Soups and Stews
Chef Derin Moore February
one day class

Food Safety Recertification
Galen Garst February 10
one day class

Thai Cuisine at Home
Chef M. Russel, CMC February 23

Food Service Sanitation
Galen Garst February 24

Buffet and Hors d'Oeuvres-Hands On!
Chef Jeffrey Gabriel February 25

Exploring the Art of Cooking Two
Chef Jeffrey Gabriel March 4

European Bread Making
Chef Derin Moore March 16

Train the Trainer in Food Safety Sanitation
Galen Garst March 24
one day class

French Wines
Lee Hershey March 29

Pasta Cookery
Chef Jeffrey Gabriel April 1

Dinner for Four or More
Chef Kelli Lewton April 3
one day class

Outdoor Grilling and Entertaining
Chef Jeffrey Gabriel April 22

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 CULINARY ARTS DEPARTMENT
 VISTATECH CENTER**

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American Harvest Restaurant Reservations
 734-462-4488

Main Street Café
 734-462-4675

Culinary Arts Office
 734-462-4423

www.schoolcraft.edu




Photos Courtesy of Schoolcraft College