

## ***The Soy Source***

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### **Chef City Grill Review**

Mr. Coan, a respectable teacher who teaches the Hospitality class at Lake Washington Technical College, commented that "Chef City Grill" is a little known place in the city of Kirkland. Once entering the restaurant, the layout design of the high ceiling was great. One sees energetic students providing high service to the customers during lunch.

Once we viewed the menu, we were surprised to see varieties of different kind of dishes. The menu has the varieties like to a real fine dining restaurant. Their appetizers, soups, salads, sandwiches, hamburgers, pastas, original entrees and desserts are changed every quarter.

I was also impressed that half of their dishes were vegetarian. To indicate the vegetarian meal, there is a Chili Peppers symbol to allow customers to select with ease and a Sunlight mark for lighter dishes. We shared a Greek Salad (\$7.00), the Soup of the Day which was the Shrimp and Crab Bisque with Sour Dough Bread (\$5.00), Farfalle (\$7.00), Lamb Brochette (\$9.00), and Pacific Salmon (\$9.00).

Once we tasted the Greek salad, we realized the students are dedicated to becoming professional chefs. The Greek salad had fresh vegetables, hearts of artichokes, trio of bell peppers, tomatoes, cucumbers, red onions, and kalamata olives. Combination with the topping of Feta Cheese and Lemon Oregano Vinaigrette for dressing put together the Greek salad is delicious.

"Farfalle" has the bow tie pasta with garlic basil pesto. It also comes with seasonal vegetables that have a healthy spring taste. "Lamb Brochette" is the legs of a lamb that has been marinated with lemon oregano sauce and then skewered and grilled to perfection. Meat was tender, juicy and did not have any gamey taste or smell at all.

Another entrée dish was called the "Pacific Salmon" which was a big hit to our two male staff members. The salmon was seared medium and the rich cream sauce was matched with Bucattini pasta. They both said, "I can't stop moving my fork."

They also have a bakery, which is run by the students in the Baking Program. They are famous for their desserts, mainly the "Crème Brulee". The Crème Brulee has a crunchy caramel surface and a creamy taste with melty texture custard in the bottom. Gotta try it!