

# The Hilltopper

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ST. JOHNSBURY ACADEMY



## SOUPS

**Soup of the Day**

*Cup*

*Bowl*

**\$2.95**

**\$3.95**

## SALADS

**Spring Greens Salad** Cider-Bacon, Red Wine Vinaigrette

**Tomato Mozzarella Salad** White Balsamic Vinaigrette

*Small*

*Large*

**\$3.50**

**\$4.75**

**\$3.95**

**\$5.25**

## SANDWICHES

Sandwiches come with choice of French Fries, Sweet Potato Fries, or Small Greens Salad

**Panini of the Day**

**The Cobb Salad Wrap**

Bacon, Bayley-Hazen Blue, Avocado, Arugula, Sundried Tomato Vinaigrette

**Cup and a Half**

A cup of one of our homemade soups and half of one of the above sandwiches

**Boyden Farm Burger**

Six ounces of Vermont-Raised Beef grilled and served on a Sesame Bun with Lettuce, Tomato, and Onion.

**Additional toppings \$.50 each:** Cheddar, Blue Cheese, Onions, Bacon

**The #30 Burger**

A decadent combo of Cheddar, Bacon, Sautéed Onions, Fried Egg, and Garlic Mayo

**\$6.95**

**\$6.75**

**\$6.95**

**\$6.95**

**\$7.95**

**\* The Vermont Department of Health warns that consumption of raw or undercooked foods may increase the risk of food borne illness. This is especially true for infants, elderly, pregnant women and persons with compromised immune systems**



# CULINARY II STUDENT SIGNATURE DISHES

Spring brings the culmination of these students' participation and contribution to the Culinary Arts Program. They are given the opportunity to develop their own dishes based on their heritage and their passions. We hope you enjoy their creative efforts.

**Grilled Sirloin Steak** *by Rebecca Houde* **\$9.95**  
Sweet Potato Salad, Red Wine Reduction

**Green Pea Falafel** *by Emma Smith* **\$6.50**  
Red Pepper Pita, Lemon Garlic White Bean Dip

**Jerk Roasted Beef** *by Carter Hilliker* **\$8.50**  
Red Beans and Rice, Coleslaw

**Sweet and Sour Shrimp** *by Jojo Williams-Keane* **\$8.95**  
Coconut Pancakes, Kale Slaw, Plum Butter Sauce

**Grilled Ham** *by Grace Nadeau* **\$7.50**  
Roasted Butternut Squash, Maple-Mustard Sauce

**Salmon BLT** *by Summer Miller* **\$7.50**  
Ciabatta Roll, Lemon Mayo, Sweet Potato Waffle Fries

**Moullard Duck** *by Sam Newland* **\$10.50**  
Israeli Couscous, Asparagus, Raspberry Sauce

**Chicken and Shrimp Curry** *by Ray Moses* **\$8.95**  
Basmati Rice, Mango Chutney

**Grilled Chicken Sandwich** *by Nicholas Hunton* **\$7.25**  
Portuguese Sweet Roll, Cheddar, Chipotle Mayo

**Crab Quesadilla** *by Natasha Picknell* **\$7.95**  
Jack Cheese, Fresh Salsa, Guacamole

**Grilled Venison and Stuffed Trout** *by Ethan Biggie* **\$11.50**  
Mashed Potatoes, Blackberry and Cider Sauce

**Grilled Shrimp and Scallops** *by Katelyn Mollieur* **\$9.95**  
Herbed Avocado Salad, Passion Fruit Glaze

**Sauteed Quail** *by Leigha Nelson* **\$10.50**  
Red Onion Bread Pudding, Swiss Chard, Chive Butter Sauce

## DESSERTS

Chef Bystrzycki's Baking and Pastry students prepare our desserts fresh daily.  
*Please check with your server for today's selection.*

## BEVERAGES

Iced Tea **\$1.50**

Lemonade **\$1.50**

Milk **\$1.50**

Chocolate Milk **\$1.75**

Green Mountain Coffee **\$1.50**

Vermont Artisan Tea **\$1.50**

# Meet our Students



**REBECCA HOUDE** designed her dish around beef raised on her family farm. The potato salad is unique with grilled sweet potatoes and vinaigrette. While Becca enjoys cooking, she has found her passion in serving our guests, competing in the table service competition for SkillsUSA. Becca will pursue her passion after graduation, hoping to work in the best restaurants in the area.

**EMMA SMITH** As a vegan, Emma helped to shape our menu selections throughout the year. Her dish plays on traditional Middle Eastern flavors with twists to add color and flavor. Emma finished second in commercial baking last year and is aiming to take the next step in this year's Skills competition. She will be attending Johnson and Wales in the fall.

**CARTER HILLIKER** is inspired the work of Derek Samuels and Genuine Jamaican. Jerk beef is not typical, but Carter's recipe works beautifully. Carter is hoping to add a SkillsUSA win to his state championship efforts on the basketball team. Accepted at all the major culinary schools, Carter has yet to decide which one he will attend.

**JOJO WILLIAMS-KEENE** has an eclectic style and a passion for travel and new foods. Her dish reflects this beautifully, with a flavor profile that is quite unique. Jojo will be attending Johnson and Wales in the fall.

**GRACE NADEAU** has big dreams while embracing her local roots. Her dish is simple in concept with bright colors, contrasting flavors and textures. Hoping to own her own business one day, Grace will be attending Johnson and Wales to pursue a degree in baking and pastry as well as business.

**SUMMER MILLER** loves her sweet fries. She also loves a great BLT. Adding sautéed salmon takes this classic to another level. This is a fun, tasty dish that reflects Summer beautifully. Summer has been working at Lyndon Furniture and will be working in the area upon graduation.

**SAM NEWLAND** is always excited to try new things. His dish combines ingredients he loves with others he is excited to work with. The results are a tasty spring entrée. Sam is planning to attend Johnson and Wales for culinary arts.

**RAYMOND MOSES** loves his mom's curry, and he had no doubt that this would be his signature dish. Traditional in all the right ways, this dish is comforting and very satisfying. Ray will be attending college in the fall to study forensic science.

**NICHOLAS HUNTON** went big with the flavors, including the Portuguese roll made by Chef B and her students. Everyone loves a great sandwich for lunch and this one will fit the bill. Nick is planning to work locally for a year before attending Colby Sawyer or Suffolk University.

**NATASHA PICKNELL** has expressed her love for Mexican cuisine since joining the program. This dish hits all the right buttons for classic tastes and textures. Natasha will bring her high energy work ethic to a lucky employer after graduation.

**ETHAN BIGGIE** loves hunting with his grandfather and being outdoors. His "field and stream" dish is a contrast of tastes with the trout having just a touch of smokiness in the stuffing. Ethan will be attending culinary school in the fall.

**KATELYN MOLLEUR** designed a light dish with bright flavors, just right for spring. The passion fruit packs a sweet/tart punch that plays well off the shellfish. Katelyn will be studying culinary arts at White Mountain Community College in the fall.

**LEIGHA NELSON** is proud of her family heritage. She researched many of the traditional dishes from her ancestors. Her dish combines modern variations, creating a unique final product. Multi-talented, Leigha is weighing options, including the logging industry and enrolling in the Job Corps.