



The Vista Room

Open for Lunch Tuesdays and Wednesdays
Menu for September 13 - October 5, 2022

APPETIZERS

Watermelon Feta Salad	with fresh mint over arugala and balsamic vinaigrette	6
Gazpacho	cold tomato, cucumber, red onion & garlic soup	6
House Green Salad	with lemon vinaigrette	5
Prosciutto with Peaches	with a fresh squeeze of lemon	7

ENTREES

Meeze Platter	grilled vegetables, tabbouleh, stuffed grapes, hummus	12
7 cdd bc	local seafood in a tomato broth	12
Chicken Paillard	grilled chicken breast with a panzanella salad	12
Pasta of the Week	hand made fresh daily	11

DESSERT

Seasonal Fruit	market fresh selection	4
Honey Panna Cotta	with whipped cream	4
Biscotti	dipped in Chocolate	4

VISTA ROOM PRIX FIXE

19

Choose an appetizer, entree and dessert
Soda, teas, lemonade and drip coffee included



The Vista Room is real-time learning laboratory where Hospitality and Tourism Management students practice, experience, observe, and experiment in food service, production, and management.

Our mission is to provide real experiences in hospitality, food service production and sustainability. We provide leadership in these areas through student education, campus hospitality and community involvement.

**We proudly support local producers and purveyors
and
we want to graciously thank our company donors:**



ELLIOT KATZ
FOODSERVICE COFFEE
CONSULTANT AND BROKER

***Thank you for participating in
the student learning experience.***

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