

Experience culinary art prepared

WEST LIFE, October 26, 2011 **B11**

by talented young chefs

The Ranger Cafe @ West Shore, operated by students in the culinary arts program at the West Shore Career-Technical District, is back up and running and ready to serve you.

Enjoy a tasty meal while you help students from Bay Village, Lakewood, Rocky River and Westlake gain real restaurant and food service experience. The hands-on teaching and learning program focuses on restaurant management and the food service industry.

Ranger Cafe, located inside Lakewood High School, 14100 Franklin Blvd., is open for lunch from noon to 1:30 p.m. Tuesdays and Wednesdays. All menu items are prepared fresh daily. The bill of fare includes soup and quiche of the day, salads, vegetable pasta with roasted garlic and walnut pesto sauce (\$6.50), chicken breast stuffed with ricotta salata and served with tomato herb sauce (\$6.50), battered and fried market fish with pommes frites and remoulade



Table For Two

By Cynthia Schuster-Eakin

and one other daily seafood selection. Desserts are chocolate mousse cake and baked Alaska (\$3.50).

Reservations are required. Phone 216-529-4164.

The culinary arts students are planning a turkey dinner fundraiser on Nov. 10. Money raised will allow them to compete at the ProStart Invitational Competition in Columbus in January.

Seatings for the buffet dinner are from 5 to 6:15 p.m. and from 6:30 to 7:45 p.m. Cost is \$15 for adults and \$10 for children ages 11 and younger.

The meal will include a seasonal salad of greens, Granny Smith apples, bleu cheese, walnuts and honey-balsamic dressing. The main course of roasted turkey with sage, chestnut and sausage stuffing, will be served with mashed and sweet potatoes, roasted vegetable medley, cranberry sauce, Asiago rolls and pumpkin cheesecake for dessert.

Reservations should be in no later than Nov. 7. MasterCard, Visa and cash are accepted.

Emerging Chefs, an organization that specializes in planning distinctive dining events around talented chefs, has announced a culinary collaboration with the Cleveland Indians on Nov. 9.

"Cleveland Culinary All Stars" is a

nine-inning feast in the Terrace Club at Progressive Field, one of the most unique settings in the city. Each of the nine participating chefs will present a baseball-themed course, paired with a beverage. To date, the chefs include James Major of Cleveland Indians/Delaware North Companies, Paul Kalberer of Morton's the Steakhouse, personal chef Jeff Fisher, Eric Wells of Skye Larae's, Marlin Kaplan of Dragonfly, Brian Rosander of Rosander, Adam Bostwick of Melange and Anna Harouvis of Good to Go.

Cost for the meal, which begins at 6 p.m., is \$100 a person including tax and gratuity, or \$125 at the chef's table. Tickets can be purchased online at www.indians.com/culinaryallstars, or by calling 216-212-4067.