

Weekly Inspiration: Chef Thomas Keller

February 14th & 15th

February 28th & March 1st

Amuse

*Yukon Gold Potato Blini with House Cured Salmon
Crème Fraîche, Red Onion Jam, Tobiko*

Appetizer

Sweet Corn Soup with Succotash & Pork Belly Dumplings

Or

Coquille St. Jacques with Mushroom Duxelles, Tarragon & Velouté

Intermezzo

*English Cucumber Sorbet, Compressed Melon
Yogurt Cream*

Entrée

Lemon Brined Fried Chicken

Crushed Red Potatoes, Roasted Winter Vegetables, Lemon Chicken Jus

Or

*Sous Vide Sirloin of Beef, Glazed Carrots & Cremini Mushrooms
Bordelaise Syrup, Pommes Maxim, Brussel Leaves*

Weekly Inspiration: Chef Gordon Ramsey

February 22nd

Amuse

Creamy Curried Mussels, Saffron & Vermouth

Or

Velouté of Cauliflower with Seared Scallop

Appetizers

Lamb Loin with Tomato Mushroom Risotto, Red Wine Jus

Or

*Crisp Seared Cod with Potato Three Ways
Charred Lemon Vinaigrette*

Intermezzo

Cured Salmon with Orange & Daikon

Entrée

*Duck Leg Ragout with Fingerling Potatoes
Yellow Beets & Baby Carrots, Port Glaze*

Or

*Crisp Seared Arctic Char with Sugar Snaps & Chorizo
Lemon & Caviar Sabayon*

Weekly Inspiration: Chef Alice Waters

March 7th & 8th

Amuse

Beef Carpaccio with Dijon Crème, Pickled Red Onion

Appetizers

Parsnip Soup with Fried Sage & Toasted Walnuts

Or

Arugula Salad with Baby Beets, Chèvre Quenelles, Citrus Dressing

Intermezzo

Cauliflower Romesco with Spiced Carrot Raita

Entrée

Thyme & Rosemary scented Lamb

Olive oil Roast Potatoes, Grilled Vegetable Ratatouille

Charred Lemon Pan Sauce

Or

Seared Salmon in a Provençal Broth with Mussels

Roast Red Pepper Rouille on Crouton

Tomato & Fennel Soffritto

Fresh Twenty-One Lunch Buffet

Offered Monday through Thursday

Reservations Required

12pm-1pm

\$12.95 per person

Extensive buffet selection changes daily

Our first year Culinary Arts students prepare all food items

Service provided by first year Tourism Management students