

DINNER MENU

PENNSYLVANIA COLLEGE OF TECHNOLOGY

VISITING CHEF

RECEPTION

Fresh Pea & Ricotta Crostini: prosciutto, aged balsamic, mint

Tuna Tartare: soy, crispy shallot, micro cilantro

Smoked Mozzarella Arancini: basil pesto

Lamb Spedini: hummus & adjika sauce

Spring Pasta: maitake mushroom, asparagus, cippolini onion,
Madeira cream sauce

Seared Pork Belly: soy glaze, cabbage slaw, fish sauce
vinaigrette

Beer, wine, and spirits available

FIRST COURSE

Burrata Salad

*shaved asparagus, arugula, radish, prosciutto, hazelnut,
herb focaccia*

J. Wilkes, Pinot Blanc, Santa Maria Valley 2020

SECOND COURSE

Scallop & Risotto

spring pea, crispy maitake, Grana Padano

Domaine des Baluettes Les Coteaux, Muscadet Sevre et
Maine Sur Lie 2021

MAIN COURSE

Braised Short Rib

*potato pave, cumin & honey baby carrot, salsa verde &
adjika sauce*

Robert Mondavi, Private Selection, Pinot Noir 2020

DESSERTS

Assorted Dessert Buffet

featuring favorites from Lynn Sandy's Bakery

The wine flight for the Visiting Chef dinner is carefully selected to complement the different courses of the meal. A total of 12 oz. of wine will be served throughout the event, as indicated on the menu. Additional wine will be unavailable. Thank you for your understanding.