



*Le Jeune
Chef*



APPETIZERS

Asparagus & Pancetta Flatbread \$7.95

House-Made Dough, Roasted Garlic Alfredo, Shaved Asparagus, Crimini Mushrooms, Roasted Peppers, Crispy Pancetta, Balsamic Reduction. *D

Suggested Pairing: Chardonnay

Queso Fundido \$8.95

Tres Quesos, House-Made Chorizo, Roasted Corn Salsa, Crispy Corn Tortilla Chips. *GF, D

Suggested Pairing: Hoppy IPA

Fritto Misto \$11.95

Shareable Portion of Lightly Breaded and Fried Calamari, Shrimp, Asparagus, Cauliflower, and Fresh Mozzarella, Gochujang Aioli, Cajun Remoulade. *D, S, SF

Suggested Pairing: Riesling

Featured Appetizer M/P

Created by our professional chefs and students.

SOUP

Soup du Jour \$4.00

Prepared fresh daily.

French Onion \$5.00

Our chef's twist on this classic soup. Prepared with sweet onions, braised beef, and cognac. *D

GREENS

We purchase our greens from our Buy Fresh Buy Local® partners.

Grilled Caesar House Salad \$7.95

Grilled Romaine Heart, Balsamic Caesar Dressing, a Parmesan Tuile, Pickled Shallots, and Capers. *GF, D, V

Suggested Pairing: Pinot Grigio

Grilled Caesar House Salad with Protein \$12.95

Choice of Grilled Steak, Chicken Breast, or Shrimp. *GF, D, SF

Spring Pea Salad \$6.95

Peas, Romaine Hearts, Crispy Pancetta, Grape Tomatoes, Shaved Parmesan, Garlic Croutons, Parmesan Peppercream Dressing. *D

Suggested Pairing: Sauvignon Blanc

Sous Vide Beet Salad \$8.50

Balsamic Beets, Granny Smith Apples, Shaved Fennel, Chevre, Pickled Shallots, Toasted Walnuts, Marmalade Vinaigrette. *GF, D, V, N

Suggested Pairing: Zinfandel



ENTRÉES

Entrées served with designated starch and vegetable du jour.

Pistachio Crusted Salmon \$16.95

Pistachio-Herb Crust, Pickled Beet Coulis, Apple Horseradish Slaw, Rosemary Confit Fingerling Potatoes. *N

Suggested Pairing: Pinot Noir

Sicilian Style Meatballs \$14.95

Pine Nut and Currant-Infused Meatballs, Arrabbiata Sauce, Creamy Polenta, Broccoli Rabe, and Shaved

Parmesan. *D, N

Suggested Pairing: Italian Meritage

Asian Eggs Benedict \$14.95

Braised Pork Belly, Crispy Ramen Rusks, House-Made Kimchi, Poached Eggs, Sriracha Hollandaise,

General Tso's Tots. *D, S

Suggested Pairing: Merlot

Pasta Verde \$13.95

Spinach Fettuccine, Roasted Peppers, Peas, Artichoke Hearts, Shiitake Mushrooms, Baby Spinach,

Pea Pesto Cream Sauce, Garlic and Herb Crumbs. *D, V, N

Suggested Pairing: Grüner Veltliner

BBQ Grilled Filet \$22.95

Six Ounce Smoked, Rubbed Filet, Bacon Onion Jam, Coffee and Bourbon BBQ, Loaded Mashed Potatoes. *GF, D

Suggested Pairing: Cabernet Sauvignon

Sous Vide Buffalo Stuffed Chicken \$15.95

Crispy Fried Chicken Breast, Spicy Cheddar Filling, Shaved Celery Salad, Blue Cheese Risotto. *D

Suggested Pairing: Gewürztraminer

Chef's Special. M/P

Entrée feature created by our professional chefs and students.

DESSERTS

Gourmet chocolate desserts are prepared exclusively with Guittard® chocolate.

Our Signature Chocolate Soup \$5.45

Chocolate ganache lightened with cream, surrounding a coffee flan, garnished with fresh berries, white and dark chocolate shavings, and Chantilly cream. *GF, D, N

Dessert du Jour. \$4.75

A selection of house-made desserts created by our professional pastry chefs and students.

D – Contains Dairy

GF – Gluten Free

N – Contains Nuts

S – Contains Soy

SF – Contains Shellfish

V – Vegetarian



BEVERAGES

Spring or Sparkling Mineral Waters <i>12 oz.</i>	2.95
House-brewed Lipton® Iced Tea	1.75
Nestle® Flavored Bottled Teas <i>Peach and Raspberry</i>	2.50
Soft Drinks	1.95
Milk and Juices	2.50
Alabaster Coffee	2.50
Numi Organic® Hot Teas	1.95

Our extensive wine list is recognized by **Wine Spectator** with the Award of Excellence. Take a look at our current wine offerings and our spirit and beer offerings.

*15% service charge and
6% sales tax will be added to the check.*

Our **Buy Fresh Buy Local®** Partners

Alabaster Coffee	Kegel's Produce
Beech Grove Farm	Milky Way Farms
Cow-a-Hen Farm	Northern Tier Greens
Feesers Food Distributors	Penn College® Campus Garden
Jac's Produce	Thompson's Meat

AN EDUCATION IN FINE DINING

LE JEUNE CHEF, operated by the School of Business & Hospitality, is a casual fine-dining experience that offers real-life training to Baking and Pastry Arts, Culinary Arts, and Hospitality Management students. It also is one of the most highly sought-after dining experiences in our area and offers the region's most extensive, award-winning wine list. The restaurant is open year-round to the public.

Provides both on- and off-campus catering and event planning services for meetings, events, and special occasions.

Gift certificates available • AAA members receive a 10% discount

***CONSUMER ADVISORY PER PA DEPT. OF AGRICULTURE FOOD CODE, 3-603.11**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. See Maitre d' Hotel for details.

Despite taking every precaution, cross contact with peanuts, tree nuts, soy, milk, eggs, wheat, fish, or crustaceans and shellfish can occur in our food production area of Le Jeune Chef.



**Pennsylvania
College of Technology**
A Penn State Affiliate

One College Avenue • Williamsport, PA 17701

For reservations, call 570-320-CHEF.

Lunch: Monday–Friday, 11:30 a.m.–1:30 p.m.
Dinner: Wednesday–Saturday, 5:30–8 p.m.

Check our website for more information,
including closings: lejeunechef.pct.edu