

Chesapeake Bay

April 14th, 2021

Appetizer

Duck Roulade

Roasted and reconstructed boneless duck accentuated with sherry, sage, and garlic; served with an onion/raisin chutney.

Soup

Oyster Stew

Creamy, simple, dill, tarragon, and finished with regional hot sauce.

Salad

(choose one)

Pear and Blue Cheese

With seasonal mixed field greens, spiced walnuts, dried cranberries, and a maple balsamic vinaigrette.

Sunchokes and Arugula

Sunchokes with arugula and Jerusalem flour pasta; served with an Old Bay vinaigrette.

Entrées

(choose one)

Rotisserie Pork Loin

Spit and fire roasted with a mushroom and apple casserole & a rich apple cider demi-glace.

Flounder Francaise

Battered in egg and Romano cheese, lightly sautéed; served with "potato hay" and lemon white wine sauce.

Grilled Tuna Loin

Served with Kennett Square mushrooms, lentils, and a rich vegetable demi-glace stock reduction.

Crabby Chicken

Chicken breast stuffed with crabmeat filling with a shrimp garnish, roasted potato and vegetable, and a champagne cream sauce.

Dessert

(choose one)

Prepared by our professional staff, students, and faculty.

\$20/meal

(plus tax and gratuity)

Friday dinner takeout will be available for pickup between 4:30-6:30