Chesapeake Bay

March 1st, 2023

Appetizer

Duck Roulade
Roasted, reconstructed boneless duck, accentuated with sherry, sage, garlic, served with an onion-raisin chutney

Soup

Choice of one:

Oyster Stew
Creamy, simple, dill, tarragon, finished with regional hot sauce SF, D

Salad

Choice of one:

Pear and Blue Cheese
With seasonal mixed field greens, spiced walnuts, dried cranberries, and a maple balsamic vinaigrette D, N

Sunchokes and Arugula
Sunchokes with arugula; served with an Old Bay vinaigrette

Entrées

Choice of one:

Rotisserie Pork Loin
Spit and fire roasted with a mushroom and apple casserole and a rich Apple Cider demi-glace D, E

Flounder Francaise
Battered in egg and Romano cheese, lightly sautéed; served with "potato hay," and lemon white wine sauce F, E, D

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

Crabby Chicken
Baked Chicken breast and crabmeat with a shrimp garnish, roasted potato and vegetable, and a champagne cream sauce D, SF

Dessert

Prepared by our professional staff, students, and faculty

$37.95

ALLERGEN CODES: G-Gluten Free, V-Vegetarian, N-Contains Nuts, D-Contains Dairy
S-Contains Soy, SF-Shellfish, F- Fish, E- Egg, P-Peanut