

Heartland

February 15, 2023

Appetizer

Oyster and Pastry

*Gently sauteed oyster in a wilted spinach and cream sauce highlighted with Pernod,
served with a puff pastry SF, D*

Soup

Wedding Soup

*A hearty broth with meatballs and braised mixed greens, traditionally served at Italian
weddings*

Salad

Three Heart Salad

*Romaine lettuce hearts, artichoke hearts and hearts of palm with Green Goddess
dressing GF, V*

Entrées

Choice of one:

Chicken Amaretto

Sautéed with a rich Amaretto cream sauce and served with angel hair pasta D

Beef Chuck Tender

Teres major cut of beef, sliced and prepared medium, served with a Cabernet sauce with a hint of chocolate, and cherry-influenced wild rice. GF

Shellfish Ménage

Lobster, crab, scallops, and shrimp, served in a tortilla flower, with lobster whipped potatoes, vegetable du jour and sauce American SF, D

Dessert

Prepared by our professional pastry chefs, 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