

New England

February 1st, 2023

Appetizer

Cod Cakes

With pepper slaw and our own ketchup D, E

Soup

Choice of one:

New England Clam Chowder

Classic New England recipe D, SF

Cioppino

Fisherman's stew in a rich fumet with fennel, tomato, and garlic F, SF

Salad

Choice of one:

Roasted Red Beet and Goat Cheese

With field greens, toasted walnuts, and balsamic vinegar D,N

Warm Mushroom and Boston Bibb Lettuce

Sauteed mushrooms tossed with wilted bibb lettuce, pecorino cheese and sherry vinaigrette finished with a hint of truffle D

Entrées

Choice of one:

Grilled “Day Boat” Scallops

Whipped potatoes, butternut squash purée, red wine glaze GF

Lobster and Veal with Pappardelle Pasta

Braised veal and lobster

*In a rich cream tomato sauce with fresh vegetables and shaved parmesan
cheese garnish D, SF*

Chicken and Chestnuts

*Sautéed breast of chicken with roasted chestnuts, Madiera wine sauce, and
fennel stuffed with lobster mousseline N, SF*

Seven Hour Lamb

*A classic Jean Louis Palladin recipe. Lamb leg and shoulder slowly braised with
wine and fresh herb-rich stock GF*

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