

Napa Valley

April 5th, 2023

Appetizer

Virgin Mary Cocktail with Seafood Mousse

Classic tomato juice cocktail; mildly spiced and generously garnished with poached seafood made from lobster, shrimp, and fish du jour F, SF, D, E

Soup

Roasted Eggplant with Merguez Sausage

Roasted eggplant and garlic in a rich chicken stock; puréed and served a spicy lamb sausage and Parmesan tuile GF

Salad

Choice of one:

Fig

*Balsamic vinegar marinated figs with roasted sweet peppers and shaved fennel
V, GF*

Thai Veal Sausage with Asian Flatbread

An Asian-influenced veal sausage, prepared by our Regional American Cuisine class; served over mixed greens with seasonal Pacific Rim vegetables S

Entrées

Choice of one:

Coq Au Vin

Chicken braised in red wine with mushrooms, bacon, and onions served with a parsnip and potato puree

Sauteed Monkfish Tail with Braised Oxtails and Mushrooms

Red wine marinated and slowly braised oxtail to then create the sauce for the simply sautéed monk fish and accentuated with sautéed mushrooms F

Duck Au Poivre

Green peppercorn and sage rubbed duck breast, seared and served with a Grand Marnier sauce, accompanied by truffled sweet potatoes Thanks Chef Craig Deihl for the recipe GF

Bronzini

Broiled fillet, A Mediterranean inspired preparation with a tomato escarole broth, roasted potato F,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