Global Cuisines and Connections

Europe & Western Mediterranean
August 30th and 31st, 2023

Amuse Bouche
Student-inspired gift to excite your palate.

Appetizer
(choose 1)
Asparagus Souffle
Light and fluffy with fresh asparagus and herbs. (D, E, V) (GF available)
Petit Coquille St. Jacques
Tender poached oysters, scallop medallion, and mushrooms gratinéed with a rich creamed fish velouté and crisp pastry garnish. (D, E, F, SH, V)
Emmentaler and Smoked Salmon Gougeres
House-cured and smoked salmon mixed with cream cheese, sour cream, and fresh dill stuffed inside a baked cheesy cream puff. (D, E, F, V)

Soup or Salad
(choose 1)
Consommé Le Jeune Chef
Glistening beef and chicken enriched broth garnished with veal quenelle and barley. (D, E) (GF and V available)
Harvest Salad
Fresh mixed greens with shaved root vegetables tossed with Dijon mustard vinaigrette and topped with petite pumpernickel croutons. (D, E, V) (GF available)

Intermezzo
Lavender, Lemon, and Tarragon Sorbet (G, V)

Entrée
(choose 1)
Petite Cassoulet Bretonne Imperial
Fork tender braised lamb shoulder flecked with duck confit, served with white beans, and diced vegetables in a savory broth. (G)
Duck Roulade
Deboned whole duck stuffed with wild rice, dried fruit, nuts, and sausage, rolled and oven-roasted; served with spätzle, fresh greens, butter poached radish au Colleen, and lingonberry sauce. (D, E, N) (GF available)
Chicken Chasseur
Sautéed breast of chicken with mushrooms and onions; flamed with brandy and white wine; topped with a sauce of concassé tomatoes, tarragon, parsley, enriched stock over rice pilaf and sautéed greens. (GF available)
Vegetable Jackfruit Stew
Hearty vegetable, potatoes, and wheat berry simmered with a smoky and spiced sautéed jackfruit; combine to provide a flavorful vegetable-forward dish. (G, V)

Desserts
(choose 1)
choice of dessert du jour

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

$39.95 / meal plus tax and gratuity