

# Europe \& Western Mediterranean 

August $30^{\text {th }}$ and 31st, 2023

## Amuse Bouche

Student-inspired gift to excite your palate.

## Appetizer

(choose 1)
Asparagus Souffle
Light and fluffy with fresh asparagus and fresh herbs. (D, E, V) (GF available)

## Petit Coquille St. Jacques with Oyster and Pastry Fleurons

Tender poached oysters, scallop medallion, and specialty mushrooms gratinéed with a rich creamed fish velouté and crisp pastry garnish. (D, F, SF)
Emmental Cheese 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 tender duck breast; stuffed with wild rice, dried fruit, nuts, and sausage, rolled and oven-roasted; served with spätzle, sautéed 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, concassé tomatoes, tarragon, parsley, enriched stock. Served with 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

