Jlobal Crisines and Connections

# Europe & Western Mediterranean

August 30<sup>th</sup> and 31st, 2023

#### Amuse Bouche

Student-inspired gift to excite your palate.

## <u>Appetizer</u>

(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)

## <u>Entrée</u>

(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

D-Dairy, E- Egg, F-Fish, G-Gluten Free, N-Nuts, S-Soy, SF-Shellfish, P-Peanut, V-Vegetarian \$39.<sup>95</sup> / meal plus tax and gratuity