



*Le Jeune
Chef*



APPETIZERS

- Southwest Scotch Egg** **\$6.95**
 Soft Boiled Egg, Chorizo Sausage, Crispy Panko, Pickled Corn Relish, & Chipotle Aioli.
- Chicken BBQ Corn Cakes** **\$9.95**
 Jalapeno Cheddar Corn Cakes, Slow Cooked Chicken Breast, KC BBQ Sauce, & Alabama White BBQ Slaw.
 *D, S
- Bacon and Brussels Skewers** **\$7.95**
 Maple Mustard Glaze, Spicy Hazelnut Crumble, Black Pepper & Crème Fraiche. *GF, D, N, S
- Featured Appetizer** **M/P**
 Created by our professional chefs and students.

SOUP

- Soup du Jour** **\$4.00**
 Prepared fresh daily.
- French Onion** **\$5.00**
 Our chef's twist on this classic soup. Prepared with sweet onions, braised beef, and cognac. *D

GREENS

We purchase our greens from our Buy Fresh Buy Local® partners.

- Grilled Caesar House Salad** **\$7.95**
 Grilled Romaine Heart, Balsamic Caesar Dressing, a Parmesan Tuile, Pickled Shallots, and Capers. *GF, D, V
- Grilled Caesar House Salad with Protein** **\$12.95**
 Choice of Grilled Steak, Chicken Breast, or Shrimp. *GF, D, SF
- Roasted Cauliflower Salad** **\$7.95**
 Chick Peas, Toasted Pine Nuts, Feta, Red Onion, Grape Tomato, Baby Arugula, & Creamy Tahini Dressing.
 *GF, D, V, N
- Harvest Grain Salad** **\$7.95**
 Barley, Lentils, Brown Rice, Red Onion, Granny Smith Apple, Carrot, Celery, Dried Cranberries, Fresh Herbs,
 & Sweet Onion Vinaigrette. *V, S



ENTRÉES

Entrées served with designated starch and vegetable du jour.

Prosciutto Wrapped Cod \$16.95

Cod with Parmesan Broth, Lemon Garlic Aioli, Peas, Grilled Oyster Mushrooms, Wilted Spinach, & Roasted Purple Potatoes. *GF, D

Autumn Pork Roulade \$15.95

Pork Loin, Apple, Fennel & Caramelized Onion Pork Sausage, Maple Bourbon Cream Sauce, & Butternut Squash Risotto. *GF, D

Crispy Capon \$15.95

Sous-Vide and Fried Capon, Robuchon Potatoes, Chicken Corn Gravy, Cranberry Gastrique, & Crispy Stuffing Crumble. *D

Three Grain Vegetarian Chili \$15.95

Barley, Lentil, & Brown Rice Chili, with Crispy Grit Fries, Black Pepper Crème Fraiche, & Colby Cheese. *D,V

Sous-Vide & Seared Flat Iron Steak \$16.95

Caramelized Onions, Sautéed Criminis, Horseradish Aioli, & Garlic Truffle Mashed Potatoes. *GF, D, S

Southern Sweet and Spicy Chicken \$15.95

Waffle Batter Fried Chicken Breast, Pimento Cheese Grits, Sweet Heat Bacon, & Spicy Maple Gastrique. *D

Chef's Special. M/P

Entrée feature created by our professional chefs and students.

DESSERTS

Gourmet chocolate desserts are prepared exclusively with Guittard® chocolate.

Our Signature Chocolate Soup \$5.45

Chocolate ganache lightened with cream, surrounding a coffee flan, garnished with fresh berries, white and dark chocolate shavings, and Chantilly cream. *GF, D, N

Dessert du Jour. \$4.75

A selection of house-made desserts created by our professional pastry chefs and students.

D – Contains Dairy GF – Gluten Free N – Contains Nuts S – Contains Soy SF – Contains Shellfish V – Vegetarian



BEVERAGES

Spring or Sparkling Mineral Waters <i>12 oz.</i>	2.95
House-brewed Lipton® Iced Tea	1.75
Nestle® Flavored Bottled Teas <i>Peach and Raspberry</i>	2.50
Soft Drinks	1.95
Milk and Juices	2.50
Alabaster Coffee	2.50
Numi Organic® Hot Teas	1.95

Our extensive wine list is recognized by **Wine Spectator** with the Award of Excellence. Take a look at our current wine offerings and our spirit and beer offerings.

*15% service charge and
6% sales tax will be added to the check.*

Our *Buy Fresh Buy Local*® Partners

Alabaster Coffee	Kegel's Produce
Beech Grove Farm	Milky Way Farms
Cow-a-Hen Farm	Northern Tier Greens
Feesers Food Distributors	Penn College® Campus Garden
Jac's Produce	Thompson's Meat

AN EDUCATION IN FINE DINING

LE JEUNE CHEF, operated by the School of Business & Hospitality, is a casual fine-dining experience that offers real-life training to Baking and Pastry Arts, Culinary Arts, and Hospitality Management students. It also is one of the most highly sought-after dining experiences in our area and offers the region's most extensive, award-winning wine list. The restaurant is open year-round to the public.

Provides both on- and off-campus catering and event planning services for meetings, events, and special occasions.

Gift certificates available • AAA members receive a 10% discount

***CONSUMER ADVISORY PER PA DEPT. OF AGRICULTURE FOOD CODE, 3-603.11**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. See Maître d' Hotel for details.

Despite taking every precaution, cross contact with peanuts, tree nuts, soy, milk, eggs, wheat, fish, or crustaceans and shellfish can occur in our food production area of Le Jeune Chef.



**Pennsylvania
College of Technology**
A Penn State Affiliate

One College Avenue • Williamsport, PA 17701

For reservations, call 570-320-CHEF.

Lunch: Monday–Friday, 11:30 a.m.–1:30 p.m.

Dinner: Wednesday–Saturday, 5:30–8 p.m.

Check our website for more information,
including closings: lejeunechef.pct.edu