

Global Cuisines and Connections

Europe & Western Mediterranean

September 2nd, 2021

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)

Petite Coquille St. Jacques

Tender poached oysters, scallop medallion, and mushrooms gratinée with a rich creamed fish velouté and crisp pastry garnish. (D, F, SH)

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 (F, G)

Entrée

(choose 1)

Petite Cassoulet Bretonne Imperial

Fork tender braised lamb shoulder flecked with duck confit and served with white beans and brunoise 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, and enriched stock. (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

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

\$39.⁹⁵ / meal

plus tax and gratuity