



Office of Hospitality and Food Services

## LUNCH & DINNER

### PLATED THREE COURSE MENU

choice of one soup, salad, or appetizer

choice of entree

petit \$38 | premier \$42 | grand \$48

additional entrée choices

petit \$6 | premier \$8 | grand \$10

entrees are served with the chef's choice of seasonal vegetable and starch

one selection from our plated dessert menu

### LUNCH~DINNER BUFFET

petit \$32

choice of one salad, one entrée from our petit list

premier \$38

choice of two salads, two entrees from our petit or premier list

grand \$45

choice of two soup, salad or appetizer, any two entrees, and mini pastries

additional entrée choices

petit \$4 | premier \$6 | grand \$8

all served with the chef's choice of seasonal vegetable and starch

sliced market fruits



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## SOUP

SCOTCH BROTH WITH ROOT VEGETABLES AND PEARLED BARLEY

CHARRED TOMATO WITH SMOKY BLEU CHEESE CROUTON

CHEF'S SEASONAL MARKET SOUP

## SALAD

**HEIRLOOM ROMAINE BLEND** <sup>GF</sup>

heirloom tomatoes | ricotta salata | sun-dried cranberries | buttermilk dressing

**MIXED BABY FIELD GREENS** <sup>GF V</sup>

shaved carrot | cucumber | toasted pepitas | red wine vinaigrette

**TUSCAN KALE CAESAR SALAD**

radish | teardrop tomato | brioche crouton | smoky pimentón dressing

**PETIT ARUGULA** <sup>GF V</sup>

shaved fennel | sliced strawberry | cacao nibs | aged balsamic

**WINTER WATERCRESS SALAD**

radicchio | green tomato | brown butter | quail egg

## APPETIZER

**SLICED ARCTIC CHAR CRUDO** <sup>GF</sup>

jersey corn | shishito pepper | meyer lemon | seaweed

**BRAISED WINTER SQUASH BRUSCHETTA** <sup>GF</sup>

eggplant caponata | pine nuts | fresh NY ricotta | petite spinach

**ROASTED GOLDEN BEET CARPACCIO** <sup>GF V</sup>

tangerine | candied walnut | pomegranate seed | rosemary vinaigrette

**VEGAN CAVATAPPI PASTA ALFREDO** <sup>V</sup>

English peas | sweet garlic-cauliflower sauce | peperonata

**FIRE ROASTED BRUSSELS SPROUTS**

pepperoni | sweet potato | ricotta gnocchi | hard cider

# ENTREES

## *PETIT*

**GRILLED FRENCH-CUT CHICKEN BREAST <sup>GF</sup>**

lemon zest | thyme | natural jus

**PORT WINE-GLAZED PHEASANT BREAST <sup>GF</sup>**

roasted Bosc pear | vanilla bean

**JAMAICAN JERK CHICKEN HALF CHICKEN <sup>GF</sup>**

scotch bonnet | spice blend | dark rum

**FIRE-GRILLED SALMON <sup>GF</sup>**

cracked pepper crust | ginger-shiitake cream

**PAN-SEARED SALMON <sup>GF</sup>**

sesame crust | miso-shallot glaze

**ROASTED ATLANTIC COD FILET <sup>GF</sup>**

Dijon tarragon butter | fried capers

**CABERNET-BRAISED BEEF SHORT RIBS <sup>GF</sup>**

red onion jam | spiced red wine demi-glaze

**SEARED FLAT IRON STEAK AU POIVRE**

peppercorn rub | cognac-cream sauce

**CAVATELLI PRIMAVERA**

fresh pasta | brussels sprouts | artichokes | fava bean | piquillo pepper

**WINTER VEGETABLE WELLINGTON**

roasted squash, peppers, eggplant & wild mushrooms | puff pastry | balsamic glaze

**VEGETARIAN TORTA**

fresh pasta sheets | grilled winter vegetables | ricotta cheese | pomodoro



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***PREMIER***

**MOROCCAN SPICED CHICKEN PAILLARD**  
cardamom | cinnamon | harissa jus

**PAN-SEARED DUCK BREAST** <sup>GF</sup>  
Sweet and spicy Korean style barbeque glazed duck breast

**CEDAR PLANK SALMON** <sup>GF</sup>  
bourbon | dill crème fraiche

**MEDITERRANEAN PAN-SEARED RED SNAPPER** <sup>GF</sup>  
oven-dried tomato | caper vinaigrette

**PAN-ROASTED MAHI MAHI** <sup>GF</sup>  
sweet chili | lime | seaweed

**GRILLED CHIMICHURRI GRASS-FED BEEF SIRLOIN**  
roasted garlic | green chili | cilantro | corn nuts

**PASTURE-RAISED VEAL CHOP**  
pink peppercorn | madeira wine glaze

**STEWED BUTTERNUT SQUASH MASSAMAN CURRY** <sup>GF V</sup>  
coconut milk | purple potato | cashew | snap pea | tamarind

**OAXACA MOLE WILD MUSHROOM ENCHILADA** <sup>GF</sup>  
grilled fennel | queso fresco | avocado relish

**KUNG PAO CAULIFLOWER** <sup>V</sup>  
lentils | Fresno chili | bamboo shoot | fried shallot | Sichuan peppercorn

**CRISPY CHICKPEA PEA KIBBEH** <sup>GF V</sup>  
roasted pumpkin | red bell pepper coulis | mint

***GRAND***

**STUFFED FRENCH-CUT CHICKEN BREAST** <sup>GF</sup>  
oven dried tomatoes | spinach | fresh mozzarella | chicken demi-glace

**HUDSON CO. DUCK LEG CONFIT CASSOULET**  
Merguez sausage | flageolet bean | plum tomato | herb bread crumbs

**PAN-ROASTED MONKFISH TAIL** <sup>GF</sup>  
green apple & celery root remoulade | Merguez sausage

**HORSERADISH-CRUSTED FILET MIGNON**  
fresh grated horseradish crusted beef filet | rosemary jus

**GRILLED LAMB LOIN MEDALLIONS**  
smoked paprika | mushroom cream

**ROASTED COLORADO RACK OF LAMB** <sup>GF</sup>  
garam masala | espresso jus