

SOUTHERN / CREOLE

Appetizers

Chicken and Andouille Sausage Gumbo

Deep brown roux, onions and bell peppers slow-cooked with chicken,
Smoked andouille sausage, and tasso ham

Oysters Bienville

Oysters on the half-shell topped with shrimp, mushroom, green onion infused Mornay sauce
Finished under the broiler

Muffuletta Salad

Italian olive salad with salad greens, provolone cheese, toasted Italian bread,
Homemade mortadella, salami, and capicola

Entrees

Carolina Style Smoked Pork Chop

In-house smoked rib chop
Accompanied by baked macaroni and cheese, smothered Collard Greens,
South Carolina mustard BBQ sauce

Southern Crispy Fried Chicken

Accompanied by baked macaroni and cheese, smothered collard greens,
Country gravy

Crawfish Etouffée

A stew of sautéed crawfish tails, bell peppers, celery, onions, spices, and Tabasco
Served with rice

Desserts

Fig & Pecan Pie

A tasty pecan pie with the addition of Louisiana style fig preserves

Bourbon Street Bread Pudding

Our own homemade bread baked in rich custard served with a silky bourbon sauce

Louisiana Chocolate Fudge Cake

A rich flourless chocolate cake topped with ganache and studded with toasted pecans



AUTUMN HARVEST

*A menu showcasing local, seasonal products from nearby farms and producers
Staying true to the goal of using as many local, seasonal products as possible*

Appetizers

Potato Leek Soup with Roasted Red Peppers and Fennel

A variation on the classic potato and Leek soup. This velvety cream soup is accented with the Sweetness of roasted red Peppers and the distinctive yet subtle flavor of fresh fennel

Endive, Apple, Roasted Walnut Salad with Local Blue Cheese

Slightly bitter endive, sweet/tart apples, crunchy walnuts, and full bodied local blue cheese
Come together to awaken all the major taste sensations of the palate

Trio of Hudson Valley Duck

Foie Gras and sweetbread terrine, homemade duck prosciutto,
and duck rillettes with croustade

Entrees

Rabbit Ragout with Handmade Pappardelle Pasta

Tender local rabbit braised gently with a blend of vegetables
Tossed with handmade pappardelle pasta

Home-style Herb Roasted Chicken Breast

Slow-roasted semi-boneless chicken breast napped with chicken demi-glace
Paired with local seasonal vegetables and rosemary roasted potatoes

Grilled Trout with Tomato Basil Cream Sauce

Trout grilled and served on a fresh tomato basil cream sauce
Paired with local seasonal vegetables and rosemary roasted potatoes

Desserts

Apple Raspberry Crostata

Local apples and raspberries meet to form a streusel
Topped rich butter pastry tart served with a vanilla sauce

Local Artisan Cheese Selection

A trio of quality cheeses accompanied by pears poached in red wine with crisp flat bread

All Blackout Cake

A chocolate lovers dream; moist dark chocolate cake, filled with chocolate cream,
Topped with chocolate icing, and finally coated in chocolate cake crumbs



WEST COAST

Appetizers

Dilled Carrot Soup

A Californian variation on the classic carrot soup
Finished with fresh dill and crème fraiche

Crab Louie Salad

Crab meat, hard boiled eggs, tomato, asparagus, and cucumber,
Dressed with Louie dressing
Served on a bed of Romaine lettuce

Hangtown Fry

Classic California cuisine recipe combining
Fried breaded oysters, eggs, and crispy bacon, cooked omelet-style

Entrees

Char-grilled Marinated Veal Chop

Wild mushroom demi-glace
Braised artichokes and green herb rice

Chop Suey

Stir-fry of chicken with Vegetables and Chinese noodles

Cioppino

A classic California North Shore fish stew containing
Mussels, clams, shrimp and crab in a tomato fish broth flavored with red wine

Desserts

Pumpkin Crème Brulee

A velvety pumpkin custard laced with ginger syrup and crusted with caramelized sugar

Molten Chocolate Cake

A rich chocolate cake with a molten liquid center served with homemade vanilla
Ice cream and warm fudge sauce

Lemon Cream Tarts

Lemon curd and freshly whipped cream pair up for a light citrusy filling
in a sweet crisp tart shell



PUERTO RICO

Appetizers

Sanchoco

A classic Puerto Rican root vegetable stew with plantains,
Corn, beef short rib, and ham in tomato broth

Taro Root Fritters

La Raíz del Taro Fragmenta

Taro root fritters with an Ali-oli sauce accompanied by a salt cod avocado salad

Tomato-Chayote Salad

Ensalada de Tomate y Chayote

Chayote squash, watercress, cherry tomatoes, and olives tossed in a red wine vinaigrette

Entrees

Grilled Pork Loin with Tamarind Sauce

Pernil de Cerdo en Salsa de Tamarindo

Served with pigeon pea yellow rice, herb grilled tomato

Roasted Game Hens stuffed with Plantain Mash

Pollo Asado Rellano con Mofongo

Served with pigeon pea yellow rice, herb grilled tomato

Pan seared Red Snapper

El pargo de cacerola-quemó con Salsa de Criollo

Served with pumpkin fritters and herb grilled tomato garnished with avocado-tangerine salad

Desserts

Chocolate Tres Leches

A light chocolate sponge soaked with a trio of chocolate milks topped with a meringue crisp

Banana Torte

A rich banana flavored butter cake filled with fresh banana slices and
Topped with a coffee flavored butter cream

Mango Sorbet

Mangos pair with simple syrup for a light refreshing ice
Served with a coconut cookie



MID-ATLANTIC

Appetizers

Senate Bean Soup

The famed twentieth century soup of the U.S. Senate
White beans, ham hocks, and vegetables in a vegetable broth thickened with potatoes

Maryland Style Crab Cake

Classic sautéed Maryland-style crab cake
Served with green tomato chutney and vinegar slaw

Waldorf salad with Roast Turkey

Diced apples, celery, grapes, raisins, walnuts, and roast turkey
Tossed with a mayonnaise dressing

Entrees

Pennsylvania-Dutch Brisket

Braised beef brisket with onions and horseradish beet sauce
Served with vinegar slaw and German-American potato salad

Delmarva Barbequed Chicken

Grilled semi-boneless half chicken marinated in vinegar, hot sauce, and spices
Served with vinegar slaw and German-American potato salad

Pan-Fried Soft-Shell Crabs

Soft-shell crabs coated with crab house spices and pan-fried
Served with vinegar slaw and German-American potato salad garnished with tartar sauce

Desserts

Jersey Peach Cobbler

Peaches baked under a tender biscuit crust served with homemade ice cream

German Chocolate Cake

Sweet chocolate cake paired with a rich coconut pecan icing

Rice Pudding

Creamy rice pudding studded with raisins and dusted with cinnamon
Served with crème anglaise and a tuille cookie



PACIFIC NORTHWEST

Appetizers

Broccoli and Cheddar Soup

A hearty, creamy broccoli and vegetable soup
Garnished with cheddar cheese and toasted hazelnuts

Gravlax

Sliced fillet of cured salmon
Served with a warmed potato pancake,
and mustard dill sauce

Lentil Salad

A blended salad of buttery lentils,
Mushrooms, bell peppers tossed with mustard vinaigrette

Entrees

Oven roasted Rosemary-Crusted Rack of Lamb

Served with Pinot Noir demi-glace
Accompanied by Brussels sprouts in hazelnut butter, mashed potato and wheat berry cakes

Grilled Boneless Duck Breast

Served with fig sauce
Accompanied by Brussels sprouts in hazelnut butter, mashed potato and wheat berry cakes

Pan-Fried Battered Halibut

Served with a Pinot Noir veloute
Garnished with apple, micro greens, and red wine infused cherries
Accompanied by Brussels sprouts in hazelnut butter

Desserts

Apple Diamonds

Puff pastry diamonds filled with pastry cream and Washington state apples
Topped with a rich buttery caramel sauce

Oregon Hazelnut Roll

A light and airy cake roll filled with a rich ganache studded with toasted hazelnuts

Raspberry “Napoleon”

Raspberry Bavarian sandwiched between sugary tuilles topped with fresh raspberries



SOUTHWESTERN

Appetizers

Tortilla Soup

Smokey chili peppers, diced chicken, tomatoes, diced chicken, melted cheese, chicken broth, and tender tortilla blended together and garnished with shredded cheese and fried tortilla strips

Pork Tamale

A savory mixture of pork, chili, cheese in ground corn “masa” dough. Wrapped in a corn husk and topped with salsa cruda and sour cream

Cactus Pad Salad

Ensalada de Nopalitos

Pads of the nopal cactus marinated and tossed in a creamy green chile, citrus vinaigrette

Entrees

Pozole

Traditional Native American stew of hominy, pork, chile, and southwestern seasonings
Garnished with shredded cabbage, cilantro, avocado, radish, and lime juice.

Grilled Breast of Chicken Adobo

Boneless breast of chicken, seasoned with an adobo marinade, grilled and served with tomatillo salsa
Accompanied by annatto rice and quelites (sautéed mustard greens)

Chile-Rubbed Bass

Bass fillet rubbed with flavorful, zesty spices served with Southwestern coleslaw,
Garnished with cilantro cream, ancho chile mayonnaise
Accompanied by annatto rice and quelites

Desserts

Prickly Pear Cactus Sorbet

This magenta colored ice is served with a crispy tuille “straw”

Tequila Lime Cheesecake

An individual cheesecake flavored with lime and tequila served on a sponge cake round topped with browned meringue

Mexican Chocolate Cake

A rich chocolate cake with a hint of cinnamon served with a rich Dulce de Leche



MIDWEST

Appetizers

Wild Rice and Turkey Chowder

Turkey simmered with turkey broth, vegetables, potatoes, and wild rice.

State Fair Corndog

Flavorful pork and beef hot dogs handmade by our Garde Manger students,
Coated with a cornmeal batter and deep-fried until golden brown
Accompanied by in- house prepared ketchup and mustard

Wheat Berry Salad

Hard winter wheat is simmered and then mixed with couscous, chickpeas, zucchini,
cucumber, red bell pepper, apple, parsley, and a yogurt dressing

Entrees

Kansas City Barbecued Ribs

Baby back ribs rubbed with a classic Kansas City rub and slow cooked
Accompanied by succotash and German-American Potato Salad

Grilled Quail

Semi-boneless quail wrapped in prosciutto ham, marinated in sherry and grilled
Accompanied by wild rice and roasted root vegetables

Cedar-Planked Salmon

Fresh fillet of salmon seasoned with dry mustard, salt and pepper, and broiled on charred
cedar planks, topped with pumpkin seed vinaigrette
Accompanied by braised greens and corn pudding

Desserts

Michigan Cherry Turnovers

Tart cherries baked in a flaky puff pastry
Served with a dried cherry and chocolate chunk ice cream

State Fair Éclairs

Éclairs filled with real pastry cream and topped with real chocolate icing

Kansas City Plum Crisp

Sweet plums with a crunchy almond topping served with a butter almond ice cream



NEW ENGLAND

Appetizers

Butternut Squash and Cider Soup

Pureed butternut squash, seasoned with shallots and garlic, finished with chicken stock, apple cider, and sour cream garnished with cranberry ketchup

Clams Casino

Little neck clams stuffed with a compound butter consisting of whipped butter, green bell pepper, pimiento, shallots, chopped parsley, lemon juice, salt and pepper, topped with bacon
Broiled until crispy brown

Lobster Salad Roll

Tender pieces of freshly shucked lobster meat, tossed with tarragon mayonnaise, cucumber and scallions, served with Bibb lettuce on a grilled New England style hot dog roll
Accompanied by house made potato chips and a dill pickle spear

Entrees

Carpet-Bagger Steak

Beef filet stuffed with fresh shucked oysters, mushrooms, cheese, and herbs
Grilled and accompanied by mashed potatoes and sautéed green beans

Chicken Hunter Style

Chicken simmered in a mixture of shallots, wild forest mushrooms, white wine, and tomatoes, seasoned with tarragon, parsley, salt and black pepper, and finished with butter and served on a bed of polenta

Portuguese Fisherman Stew

A variety of lean fish, clams, and mussels stewed with Portuguese chorizo, seafood broth, tomato, and saffron

Desserts

Cranberry Walnut Tart

Cranberries and walnuts held together with brown sugar syrup, baked in a sweet pastry crust

Boston Cream Pie

A light butter cake filled with rich pastry cream and a chocolate glazed topping

Pecan Pumpkin Pie

Individual pumpkin pies in a pecan graham crust topped with a coconut pecan icing

