

January 12-22 2017

first course

(choice of)

Thai Butternut Squash Soup

spiced pepitas

Shaved Brussels and Farro Salad

oranges, butternut squash, crumbled bleu cheese, toasted pistachios with meyer lemon honey vinaigrette

entree course

(choice of)

Slow Braised Osso Bucco

garlic mashed potatoes, melted leeks, natural jus and parsley herb purée

Pan Seared Scallops

fennel potato purée, crispy brussels, fresh pomegranates and gastrique

dessert

Soaked Coffee Cake

pumpkin pastry cream, crumbles, chocolate dust and caramel sauce

Enjoy!

\$35 per person (does not include tax or gratuity)

cafeteria