



MENU

March 10th 2021

\$15 per person (tax included)

French

First Course:

Stewed White Beans with Confit Duck, Roast Pork and Sausage

Or

Smoked Salmon Rillettes with Marinated Cucumbers

Or

Fried Frog Legs, Citrus Butter Sauce, Baby Greens, Strawberries

Second Course:

Beef Bourguignon – Red Wine Braised Short Rib, Bacon, Glazed Onions, Whipped Potatoes

Or

Chicken Cordon Bleu – Chicken Breast, Ham and Swiss Cheese

Or

Student Special

Third Course:

Chef's Dessert Selection

Gratuities are appreciated and are used for student scholarships