

The American Sages Project

presents a tasting menu inspired by

COLBY + MEGAN GARRELT'S

3.25.24 TO 4.4.24

60/person

AMUSE BOUCHE

chef-selected daily

PAIN ET PÂTES À TARTINER

lavash | pullman rolls | artichoke levain

white bean garlic spread | blood orange marmalade | lemon butter

PRIMO *select one*

English pea soup | whipped crème fraiche | preserved lemon

carnaroli sunchoke risotto | prosciutto | spring blooms

Nebraska steelhead trout | cherry bomb + black radish “salad” | celery leaf

gnocchi | brown butter | nettles | asparagus

beef rib cap tartare | giardiniera | kalamata olive brioche | dijon vinaigrette

DEUXIÈME *select one*

walleye | sugar snap peas | white asparagus | kumquat + orange variations

red miso pork belly | bok choy | soy “caramel” | potato pavé | quail egg

lamb | spring legumes cassoulet | sweet miso + broccoli rabe | olives

eye of ribeye | wild spring onions | mushrooms | bordelaise syrup

saffron chitarra | local mushroom conserva | pinot grigio crème | espelette

black king mushrooms | wild fiddleheads | alliums | chive oil

caramelized onion + mushroom consommé

INTERLUDE

ginger lemon sorbet

TROISIÈME *select one*

spring tasting | rhubarb tartlet | berry variations | crème diplomat

pistachio crumble

pots de crème | sweet custard | candied carrots | walnut brittle

mint chocolate pavé | almond sable | chocolate variations | fresh mint

pulled almond

red velvet gateau | butter cake | cream cheese glacé | tuile | ganache

fromage | fourme d’ambert | brie en pate feuilletée | fruit | nuts

CONFISERIES

chocolate salted caramel | raspberry thyme lollipop

pink peppercorn shortbread

supplements

charcuterie | 14

house cured meats
artisan cheeses
beef fat toast
daily accoutrement
(serves 2-4)

suggested wines by the glass/bottle

2021 chenin blanc

Marc Brédif, Vouvray, France
enjoy with soup, fish, or gnocchi
15/55

2021 cabernet sauvignon

Miro, Acure Estate Vineyard,
Alexander Valley, CA
enjoy with rib cap, lamb, or rib eye
18/60

2016 chardonnay

Talbot, Santa Lucia, CA
*enjoy with risotto, trout, pork belly,
or black king mushroom*
15/55

2020 merlot

Chateau Puynormond,
Bordeaux, France
*enjoy with tartare, lamb, pork
belly, or black king mushroom*
15/55

**Ask your student server for
other pairing suggestions.**



food allergies: Before placing your order, please inform us of any food allergies.

doneness standard: Red meat will be prepared medium-rare unless otherwise requested.

***consumer advisory:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
[Section 3-603.11, FDA Food Code]

menu notice: Menus are subject to change daily and without notice. Student server will notify guests of changes to posted or printed menus.

updated 3.21.24

The American Sages Project

This project celebrates stalwarts of American regional cuisine by integrating their work into our curriculum. Students at the Institute for the Culinary Arts use the wisdom from these sages to guide their menu development process while they are in Fine Dining and Plated Desserts courses.

The cooks on this list are here because they have:

- made a major contribution to the American culinary scene
- life stories that champion originality and authenticity in specific regional or ethnic cuisines
- left an accessible and indelible legacy through books, television, and other media

Spring Featured Student Courses

April 15—April 18 | Tehani Smith, Kayona Jones, Mai Davidson

April 22—April 25 | Kevin Ingram, Eli Duncan, Lauryn Cabello

April 29—May 2 | Jess Bell, Stephania Bokossa, Mai Davidson

May 6—May 9 | Jonah Sullivan, Curt Safranek, Lauryn Cabello

Bistro Tip Fund

“Where does my gratuity go?”

- local fine dining experiences for students
- learning opportunities beyond the classroom
- networking and connectivity to industry + workforce
- Sage uniforms and service accessories

We are grateful for your willingness to support our students in these endeavors!

Collaborations

We are proud to incorporate products from MCC gardens, bakery, and garde manger classes into our dishes whenever possible. Our chef instructors are actively building relationships with local farms and area producers. With stewardship as one of our core values, we believe in teaching students the importance of sustainable food practices, not just in word but in deed. These collaborations enhance both the learning environment for students and the dining experience for our guests. Most importantly, they teach the next generation of industry professionals to keep sustainability and local food sourcing at the heart of their work in the future.