

Dinner | March 2023

Starters

charcuterie*

chef's selection of house cured meats, salumi, and local cheeses
beef fat toast | student chefs' selection of daily accoutrement 14

leek potage

asparagus | sauce gribiche | bacon | onion tuile 8

rabbit rilette

tarragon + dijon emulsion | shimeji mushrooms | bacon confit
caraway toast 7

carnaroli risotto

peas | asparagus | fennel confit | radish 8

beets + grilled gem lettuce

tamarind pearls | fermented strawberries | chevre tuile
pickled jujube + coriander emulsion 9

scallop crudo

shoyu + truffle vinaigrette | radish | pickled onion | chives | soy powder 10

Mains

venison*

charred beets | sorrel | shimeji mushrooms | veal jus 27

agnolotti

potato + chevre | charred onion | radish | fine herb oil
buttermilk whey | lemon 23

beef striploin*

quail egg | potato pave | asparagus | truffle + bacon dashi 26

eggplant mahkni

roasted cauliflower | snap peas | charred onion | coriander cream
cashew confit 20

Beef short rib*

trumpet mushrooms | celeriac puree | compressed fennel salad | veal jus 24

seared scallops*

pancetta vinaigrette | maitake mushrooms | asparagus
fine herb aioli | rye crumb gremolata 30

Desserts

mocha tasting plate

flourless chocolate cake | coffee mousse | cocoa + almond crumble
espresso sauce | chocolate baked meringue | caramel paper 8

mille feuille

puff pastry | lemon curd | berry confiture | raspberry coulis 8

white chocolate bavarian

kiwi sauce | compressed mango | macadamia + pistachio praline 8

pavlova

baked thyme meringue | crème patisserie | citrus brûlées | candied orange 8

FOOD ALLERGIES: Before placing your order, please inform your server if you or a person in your party has a food allergy.

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**

Your Student Chefs

Fine Dining

Kayana Cokes
Sam Duong
Gable Garcia
Alexis Liebsack
Anastacia Liwanag
Tyler Myers
Jonathan Purcell
Morgan Smith

Plated Desserts

Brianna Johnson
Tatum Petersen McIntyre
Gisell Varella

Collaborations

We are proud to incorporate products from MCC gardens, bakery, and garde manger classes into our dishes whenever possible. This collaboration between faculty and staff enhances both the learning environment for students and dining experience for our guests.

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

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



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 cuisine
- left an accessible and indelible legacy through books, television, and other media

Spring 2023 American Sage Selections

Sam Duong + Gable Garcia

Dan Barber | April 17 to 20

Anastacia Liwanag + Morgan Smith

Alice Waters | April 24 to 27

Alexis Liebsack + Jonathan Purcell

..... | May 1 to 4

Tyler Myers + Kayana Cokes

Colby + Megan Garelts | May 8 to 11