



STARTERS

Charcuterie* • house meats & cheeses multi grain cracker cured yolk aioli rhubarb jam	12
Risotto • peas asparagus chive dehydrated beet parmesan	7
Beets • citrus & rhubarb vinaigrette fermented strawberry pickled shallot pepitas chevre mint	6
Soup • coconut red curry carrot umami butter shiitake rice noodles lime cilantro	8

ENTREES

Striploin* • truffle frites watercress pickled red onion bearnaise butter	17
Semolina Pasta • extra virgin olive oil garlic crushed red chilies cured yolk parsley	14
Navarin* • turnip carrot confit leek radish dandelion lamb jus herb salt	18
Pork Collar Confit* • spring onion pistou cilantro turnip carrots gochujang mushroom broth	16

{*Please be advised that consuming raw or undercooked food may increase your risk of food borne illness}

The Sage Student Bistro incorporates fresh local produce from the Horticulture Department's garden and greenhouse in its dishes. This is a collaboration between faculty and staff that enhances both the learning environment for students and dining experience for guests.

Your Student Chefs are:

Witney Stanley | Sierra Gonzalez | Ajana Jones |
 Juan Rosas | Harriette Washington |