Student Prix Fixe menu
Each week students from the fine dining and plated dessert class will be creating a multi course menu.

thirty dollars per person

Essi Azonyibo
August 2nd thru August 5th

Deviled Quail Egg
Dijon | aioli | dill

Local Salad Greens
pomegranate-balsamic vinaigrette
strawberry | walnut | chevre | olives | grilled baguette

Salmon
fennel | lemon | caper | lobster nage | daikon radish sprouts

Striploin
Umami butter | asparagus | heirloom fingerling potatoes

Caprese
Basil | mozzarella | heirloom tomato
Balsamic | baguette

Watermelon
Cucumber | pickled watermelon rind
| feta | mint oil | pistachio

Grilled Shrimp
Avocado salsa | tomatillo oil | lime | cilantro | pineapple | wonton

Smoked Short Rib
Short rib jus | potato latke | heirloom carrots | beetroot puree

Arnetia Nelson & Joseph Gaddie
August 9th thru August 12th