STARTERS

Charcuterie* • baguette | herb aioli | tomato jam | pickled vegetables | grape mostarda 13

Gazpacho • Ajo Blanco | cherry tomatoes | green grapes | radish | basil 6

Shrimp* • coconut milk | curry oil | lime | red pepper | celery | cashews 7

Beef Tartare* • baguette | egg yolk | giardiniera | black olive caramel | caper | greens 8

ENTREES

Striploin* • pearl onion | heirloom carrot | mushrooms | black garlic jus | watercress 18

Trout* • bacon | summer beans | coriander butter sauce | pistachio | celery leaf 16

Ricotta Gnudi • prosciutto | sweet corn | summer squash | pickled onion 15

Duck Breast* • grape agrodolce | parsnip puree | hon shimeji | carrots 17

DESSERTS

Chocolate Torte • ganache | fresh berries 5

Crème Brûlée • fresh berries | mint 5

Pavlova • seasonal fruit | whipped cream 5

{*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:

Arnetia Nelson | Essi Azonyibo | Joseph Gaddie | Tyerra Farmer