

PRIX FIXE MENU | MAY 8–11

tonight's *recommended* dining experience inspired by Chefs Colby + Megan Garelts, created by your student chefs de cuisine:

• beverage pairing • {15}

{50}

• beverage pairing • {15}

Optional Add-on | charcuterie board (serves 2–4) 14

SPRING GELÉE

pickled rhubarb + spinach gelée | rainbow chard | crème fraiche

NETTLE SOUP

asparagus | crème fraiche | strawberry caviar | radish | lemon

- NV Domaine Laurier | Brut | California

POTATO ROSTI

chimichurri | mustard greens | chioggia beets | chevre

- 2021 sauvignon blanc | Joseph Mellot "Sincerite" | Loire | France

WALLEYE

miso braised pork belly | morel mushrooms | wild ramps

- 2020 chardonnay | Willowbrook | Russian River Valley | California

OR

a curated vegetarian tasting from

• beverage pairing • {15}

{50}

Optional Add-on | charcuterie board (serves 2–4) 14

SPRING GELÉE

pickled rhubarb + spinach gelée | rainbow chard | crème fraiche

CARNAROLI RISOTTO

peas | pickled asparagus | fennel confit | fresh radish variations

ASPARAGUS POTAGE

pickled asparagus | coriander + carrot | petite carrots | beech mushrooms

GRILLED AUBERGINE

trumpet mushroom | quail egg | asparagus | hemp "granola" | mole rojo

AND

a selection from this evening's student chef de patisserie:

• beverage pairing • {15}

MOCHA TASTING PLATE

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

PAVLOVA

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

HONEY MOUSSE

cinnamon almond shortbread | honeycomb tuile | vanilla bean crème patisserie | campus honey

STRAWBERRY PANNA COTTA

vanilla genoise | compressed strawberries | mixed berry sauce | white chocolate mousse

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**

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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

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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.

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“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

Thomas Keller | May 1 to 4

Tyler Myers + Kayana Cokes

Colby + Megan Garelts | May 8 to 11