THREE COURSE MENU

1st Course (Soup or Salad)
Creamed potato and leek soup, fried leeks, and onion-pepper salsa
Green goddess dressing tossed spring mix, spiced pecans, grapefruit and orange supremes

2nd Course (Shrimp or Chicken)
Sauteed Shrimp, tasso béchamel, orecchiette, roasted bell peppers, arugula and cracklin'
Roasted chicken, mushroom veloute, eggplant and tomato dressing, rosemary oil, and garlic-mushroom confit

3rd Course
Toasted marshmallow ice cream, honey graham wafer, smoked chocolate curls, and cookie butter powder

$15 for Students
$25 for Faculty and Guest