Academic Bistro

Lunch 2018

First

Minestrone
Swiss Chard, Green Beans, Basil Oil

Mixed Grain Salad
Grilled Shrimp, Salsa Verde

Main

Slow Roasted Pork Loin
Sweet Potato Purée, Braised Kale, Apples

Grilled Swordfish
Sautéed Brussels Sprouts, Cipollini Onions, Bacon

Dessert

Chocolate Budino
Drunken Cherries, Whipped Crème Fraîche

Mixed Berry Galette
Burnt Orange Anglaise

Please let your server know of any dietary restrictions.
Thank you for dining with us.

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Dinner 2018

Antipasti

Smoked Chicken Consommé
Julienne Vegetables

Baby Spring Vegetable Salad
Charred Scallion Vinaigrette

Primi

Ricotta Tortelli
Braised Morels

Slow-Roasted Carrots
Cumin Yogurt, Carrot-Top Pesto

Secondi

Braised Lamb
Parsnip Purée, Gremolata

Grilled Eggplant
Chick Peas, Roasted Peppers, Charred Tomato

Dessert

Affogato
Espresso, Vanilla Bean Gelato

Chocolate Hazelnut Tart
Crème Anglaise, Candied Orange

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