



## 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.



## Academic Bistro

### 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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