

STARTERS

CHARCUTERIE* {13}

mangalitsa prosciutto | spanish chorizo | fried chicken rillette
dutch girl graydon blue | rosa maria
beef fat toast | accoutrement

RISOTTO {7}

caramelized root vegetable cream | hon shimeji mushrooms | roasted radishes

ROASTED PUMPKIN "VELOUTÉ" {8}

black truffle tapenade, flaxseed & pepita granola

ROASTED BEET SALAD {6}

confit fennel | ver jus "pearls" | pickled cipollini onions | preserved lemon vinaigrette

CONFIT SALMON* {7}

gochujang pork belly "jam" | marcona almonds | dill | pickled fennel and mustard | juniper "bouillon"

HAND ROLLED CAVATELLI {8}

braised short rib | garden radish | crispy kale | hen of the woods

ENTREES

LAMB LOIN* {18}

caramelized cauliflower puree | pekarek farms carrots | crispy cipollini onions | sauce bordelaise

BRAISED OXTAIL AGNOLOTTI* {15}

pekarek farms winterbor kale | hon shimeji mushrooms | pecorino romano

GRILLED RIBEYE CAP* {18}

trumpet mushrooms | yukon potato puree | pickled pearl onions | aji verde | burnt onion puree

PLUM CREEK FARMS FRIED TRUFFLE CHICKEN* {16}

sweet potato confit | pekarek farms winterbor kale | hen of the woods
ginger - celery "bouillon" | sauce albufera

ROASTED SALMON* {17}

root vegetables | lobster brodo | pancetta vinaigrette | preserved lemon

RICOTTA GNUDI {15}

caramelized root vegetable "velouté" | crispy sage leaves | nantes carrots | toasted pumpkin seeds

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

We are proud to incorporate fresh produce from MCC Horticulture's gardens and greenhouse into our dishes whenever possible. This collaboration between faculty and staff enhances both the learning environment for students and dining experience for our guests.

YOUR STUDENT CHEFS ARE:

Nicholas Cheloha • Sydney Fields • Joey Galda • Cecily Goosen • David Harbin
Emma Helwig • Tyler Lynch • Lyndsay Molson • Emma Osentoski
Armon Seina • Abraham Vidaurre • Harriette Washington



learning
from scratch