

Regional American Cuisine Fall 2023

Enjoy fresh, seasonal, regional American food prepared and served by students in Culinary & Pastry Arts and Service classes. Ask your server about our wine selection.

\$20.00 per person
(includes tax)

Lunch Seatings

11:15am, 11:30am,
11:45am

Wednesday & Thursday
Sept. 13 through Nov. 30

Dinner Seatings

7:00pm & 7:15pm

Tuesday

Sept. 12 through Nov. 28

For further information or
to make reservations,
please visit [OpenTable](#).

South Atlantic Sept. 12 to Sept. 21

Soup

Crab Bisque or
Black Eyed Pea &
Chicken Stew

Salads

Shaved Kale & Brussels
Sprouts, Parmesan,
Herbed Panko, Spicy
Candied Pecans
or
Spinach & Arugula, Red
Grapefruit, Shaved
Fennel, Pomegranate
Vinaigrette

Entrées

Almond-Herb Crusted
Whitefish, Rice Pilaf,
Sautéed Green Beans,
Citrus Butter Sauce
or
Grilled Spiced Rubbed
Pork, Sweet Potato
Succotash, Chow Chow

New England Sept. 26 to Oct. 12

Soup

Clam Chowder
or
Puree of Roasted Squash,
Maple Sour Cream, Spiced
Pumpkin Seeds

Salads

Mixed Greens, Pears,
Cranberries, Blue Cheese,
Walnuts, Brown Butter
Vinaigrette
or
Arugula & Frisée, Roasted
Beets, Mushrooms,
Carrots, Herbed
Vinaigrette

Entrées

Herb & White Wine
Poached Cod, Spinach,
Sauce Americaine
or
Chicken Pot Pie, Root
Vegetables, Velouté
Sauce, Flaky Pastry, Crispy
Sage

North Central/Midwest Oct. 17 to Nov. 2

Soup

French Onion
or
Wisconsin Cheddar
Broccoli

Salads

Arugula, Roasted Squash,
Pickled Beets, Red Wine
Vinaigrette
or
Mixed Greens, Shaved
Apple, Goat Cheese,
Toasted Walnuts, Cider
Vinaigrette

Entrées

Red Wine Braised Short
Rib, Potato Puree,
Roasted Root Vegetables,
Natural Jus
or
Sautéed Salmon,
Spinach, Creamy Barley
Risotto, Apple-
Cranberry Slaw

South Central Nov. 7 to Nov. 30

Soup

Crawfish Etouffee
or
Black Bean & Okra Stew

Salads

Bibb Lettuce, Jicama,
Apple, Red Pepper, Lime-
Yogurt Dressing
or
Romaine, Tomatoes, Corn,
Black Eyed Peas, Red
Onion, Avocado-
Buttermilk Dressing

Entrées

Cornmeal Crusted Catfish,
Smothered Green Beans,
Hushpuppies
or
Braised Pork, Pasilla Chile
Broth, Celery Puree,
Pickled Kohlrabi-Carrot
Salad