Thursday, October 8, 2020
Lunch Seating 11am - 12pm, $15 per person
Dinner Seating 6pm - 7pm, $25 per person

**Appetizer**
French Onion Soup  
Lyon-style

**Salad Niçoise**
Seared Tuna, French Green Beans, New Potatoes, Boiled Egg, Tomato and Olives

**Brie**
Melted over Toasted Brioche with a Cherry Compote

**Entrée**
**Coq au Vin**
Burgundy Wine Braised Chicken Leg and Thigh with New Potatoes

**Steak au Poivre**
Cracked Pepper Crusted NY Strip Steak with Demi Glaze Sauce, Duchess Potatoes and Sautéed Asparagus with Radish

**Catch of the Day**
Grilled with Caper, Shallot and Garlic Compound Butter, Roasted Carrot Batonette and Wild Rice Cakes

**Root Vegetable Medley**
Truffled Risotto and Asparagus Tips

**Roast Leg of Lamb**
with a Rosemary Glaze, Parsleyed Potatoes and a Spinach Soufflé

**Dessert du Jour**

Please no substitutions
Gratuities are appreciated and used along with a portion of the purchase price to provide scholarships for Hospitality students
Menus are subject to change due to product availability and student learning objectives