



presents:

Windows at the Shore

choose one from each category 30\$ per person.

Starters

Charcuterie du Jour

House made items with accoutrements

Crab Raviolo

Corn, Peruvian potato, Garden Herb Consommé

Chickpea Pancake

Truffle Butter, Pinot Noir Fig Compote, Parmesan Mornay

Seared Scallops

Pistachio Butter, Potato Galette, Micro Herb

Smoked Peppered Carpaccio of Beef

Filet Mignon, Caper, Pickled Shallot, Basil Gastrique, Egg

Soup

Trois Oignon

Pate Brissee, Gruyere

Bisque of Crustaceans

Confit Meat, Herb oil

Seafood

Salmon

Mushroom Dusted, Forest Fruit emulsion, Watermelon Radish

Shrimp Risotto

Lemongrass, Oregano, Pecorino Romano

Fish du Jour

Assorted Seasonal Vegetables

Salad

Local Green

Local assorted greens, Pumpkin Seed Vinaigrette, Craisin Oat Brittle

Confit Duck

Walnuts, Mescalito, Orange Supreme, Lavender Walnut Vinaigrette

Entrée

Coq au Vin

Cremini, Carrot, Lardon, Berny Potato

Tian

Squash, Eggplant, Tomato, Herb de Provence, Orzo

Duck

Seared Breast, Blackberry-Lingonberry compote, Pea puree

Sirloin of Beef

Puff Pastry, Mushroom, Mustard Crema, Demi-Glace

Pork Tenderloin

Pecan Crusted, Poached pears, Chardonnay Sauce

Dessert

Fruit Torte

Mango Lime Mousse, Fresh seasonal Fruits, Champagne Sabayon

Italian Ricotta Cheesecake

Orange Curd, Orange Tuille, Nut Crust

Blackout Cake

Espresso Sauce, Chocolate Crème Patisserie, Mint

All foods are cooked to order in our laboratory kitchens. Please understand that students are in training. The consumption of raw or undercooked meat and seafood may result in food borne illness. Please consult our dining room manager with any allergies. All tips are used as part of a student activity fund. Thank you for your patronage and please feel free to like us on Facebook, Instagram, or Twitter.

Sincerely,

The Faculty and Staff of Brookdale Community College Culinary Program