BROOKDALE
COMMUNITY COLLEGE

Chef Chad Schoonveld

-Starters-

Seafood
Shrimp, Crab, Scallop, Mussel, Spiced apple Walnut Chutney, Chermoula

Venison
Grilled Venison Loin, Cranberry, Goat Cheese Fritter, Butternut Squash Foam

Duck
Seared Breast, Grilled Scallions, Spiced Currant Jam, Maple Glaze

Oysters
Oyster Johnny Cake, Grilled Endive Salad, Chesapeake Remoulade

Hominy
Caramelized Cabbage, Hominy Cake, Roasted Shallots, Maytag Bleu Cheese

-Fish-

Shrimp
Gulf Shrimp, Tasso, Grits, Fried Green Tomato, Peach Bourbon Gastrique

Lobster
Spiny Lobster Cake, Pineapple Chiltepin Salsa, Rum Remoulade, Rocket, Pickled Cucumber, Watermelon Radish

Snapper
Blackened Snapper, Epis, Mofongo, Sassafras Broth

-Salad-

Wheatberry
Mesculin, Toasted Wheatberries, Apricot, Chestnuts, Huckleberry Vinaigrette

Quinoa
Kale, Quinoa, Pumpkin Seeds, Dried Cherry, Sumac Vinaigrette

-Mains-

Lamb
Loin of Lamb, Cous-Cous, Tomato Artichoke and Fennel Strata, Wild Mushroom Medley, Napa Vinaigrette

Sirloin
Seared Strip Loin, Salsa Verde, Pickled Jalapeño Yogurt sauce, Tortilla Straws

Pork
Pasilla glazed Tenderloin, Avocado and Heirloom Tomato Salad, Chili Lime Sweet Potato Puree

Chicken
Mole Braised Chicken, Poblano, Red Beans and Corn, Tequila Cherimoya Compound Butter

Ravioli
Green Pea, Ricotta, Mascarpone, Parisienne Squash, Roast Cherry Tomato, Chardonnay Saffron Broth

-Dessert-

Forest Fruit
Pistachio Frangipane, Pate Sucre, Blackberry, Currant, Marionberry

Hazelnut
Chocolate Whip, Hazelnut cream, Espresso Soil

Baked Alaska
Chocolate Sponge, Cremieux, Feuilletine, Burnt Swiss Meringue