

# CAJUN/CREOLE

## Appetizers

### Creole Crawfish Bisque

A rich, spicy soup made with crawfish tails, Creole trinity, broth thickened with a dark-brown roux garnished with stuffed crawfish and Louisiana long-grain rice

### Oysters Bienville

Oysters on the half-shell topped with Mornay sauce flavored with Creole spices, mushrooms, shrimp, and Creole trinity, topped with breadcrumbs and browned until golden

### Muffuletta Salad

An Italian olive salad with mixed greens, mortadella, salami, capicola and provolone cheese and toasted Italian bread

## Entrees

### Chicken and Andouille Sausage Jambalaya

A stew of Creole trinity, tomatoes, tasso ham, andouille sausage, chicken, Worcestershire sauce, cajun seasonings, Tabasco sauce and long-grain rice

### Shrimp Etouffee

A stew of Cajun trinity, Cajun spices, shrimp stock, green onions, shrimp, Tabasco, thickened with a dark-brown roux and served over long grain rice.

### Blackened Red Fish

Red snapper dipped in melted butter, coated with a Cajun spice blend and seared in a hot cast iron pan to produce a dark flavorful crust topped with tasso hollandaise accompanied by hush puppies and corn macque chou

## Desserts

### Fig & Pecan Pie

A tasty pecan pie with the addition of Louisiana style fig preserves

### Bourbon Street Bread Pudding

Our own homemade bread baked in rich custard served with a silky bourbon sauce

### Louisiana Chocolate Fudge Cake

A rich flourless chocolate cake topped with ganache and studded with toasted pecans

# **AUTUMN HARVEST in NEW YORK**

*A menu showcasing local, seasonal products from nearby farms and producers  
Staying true to the goal of using as many local, seasonal products as possible*

## **Appetizers**

### **Potato Leek Soup with Roasted Red Peppers and Fennel**

The colors and bounties of autumn are highlighted in this variation on the classic potato and leek soup. This velvety smooth cream soup is accented with the sweetness of roasted red peppers and the distinctive but subtle flavor of fresh fennel

### **Endive, Apple, Roasted Walnut Salad with Berkshire Blue Cheese**

Slightly bitter endive, sweet/tart apples, crunchy walnuts and tangy/pungent local blue cheese come together to awaken all the major taste sensations of the palate

### **Foie Gras Terrine with Heirloom Tomato Chutney**

Smooth, creamy, rich duck liver prepared en terrine by our Garde Manger class  
Accompanied by a tart heirloom tomato chutney

## **Entrees**

### **Rabbit Ragout with Handmade Pappardelle Pasta**

Tender local rabbit is braised gently with a blend of vegetables and tossed with handmade pappardelle pasta

### **Home-style Herb Roasted Chicken Breast**

Slow-roasted semi-boneless chicken breast napped with chicken demi-glace paired with local seasonal vegetables and rosemary roasted potatoes

### **Grilled Trout with Tomato Basil Cream Sauce**

Trout grilled and served atop a fresh tomato basil cream sauce paired with local seasonal vegetables and rosemary roasted potatoes

## **Desserts**

### **Apple Raspberry Crostata**

Local apples and raspberries meet to form a streusel topped rich butter pastry tart served with a vanilla sauce

### **Local Artisan Cheese Selection**

A trio of quality cheeses accompanied by pears poached in red wine with crisp flat bread

### **All Blackout Cake**

A chocolate lovers dream; moist dark chocolate cake, filled with chocolate cream, topped with chocolate icing and finally coated in chocolate cake crumbs

# WEST COAST

## Appetizers

### Dilled Carrot Soup

A Californian variation on the classic carrot soup finished with fresh dill and crème fraiche

### Crab Louie Salad

A salad comprised of crab meat, hard boiled eggs, tomato, asparagus, and cucumber served on a bed of Romaine lettuce

### Hangtown Fry

Quite possibly the first California cuisine recipe consisting of fried breaded oysters, eggs, and fried bacon, cooked together omelet-style

## Entrees

### Chop Suey

Stir-fry of chicken along with bean sprouts, cabbage, celery, mushrooms, and noodles with a sauce made from chicken broth and soy sauce

### Cioppino

A classic California North Shore fish stew containing mussels, clams, shrimp and crab in a tomato fish broth flavored with wine

### Grilled Veal Chop with Rosemary

Veal chop, marinated in virgin olive oil and rosemary, char-grilled and topped with wild mushroom demi-glace accompanied by braised artichokes and green herb rice

## Desserts

### Pumpkin Crème Brulee

A velvety pumpkin custard laced with ginger syrup and crusted with caramelized sugar

### Molten Chocolate Cake

A rich chocolate cake with a molten liquid center served with homemade vanilla ice cream and warm fudge sauce

### Lemon Cream Tarts

Lemon curd and freshly whipped cream pair up for a light citrusy filling in a sweet crisp tart shell

# PUERTO RICO

## Appetizers

### **Sanhoco**

A classic Puerto Rican stew that features the tropical life with yucca, yam, cassava, plantains, corn, beef short rib, and ham with tomato sauce and broth

### **La Raíz del Taro Fragmenta con Bacalao una Salsa de Ali-oli**

Taro root fritters with saltcod tossed with olive oil, avocado, and lemon juice with an Ali-oli sauce

### **Ensalada De Pulpo**

Grilled octopus sliced thin and tossed with Spanish onion thinly sliced into rings, crushed garlic, lime juice, virgin olive oil, white vinegar, chopped celery

## Entrees

### **Pernil de Cerdo en Salsa de Tamarindo**

Grilled pork loin with a tamarind sauce served with yellow rice with pigeon peas and herb grilled tomatoes

### **Pollo Asado Rellano con Mofongo**

Game hens stuffed with a plantain blend and roasted to perfection served with yellow rice with pigeon peas and herb grilled tomatoes

### **El pargo de cacerola-quemó con Salsa de Criollo**

Pan seared red snapper fillets with pumpkin fritters and avocado-tangerine salad accompanied by yellow rice and pigeon peas garnished with plantanos

## Desserts

### **Chocolate Tres Leches**

A light chocolate sponge soaked with a trio of chocolate milks topped with a meringue crisp

### **Banana Torte**

A rich banana flavored butter cake filled with fresh banana slices and topped with a coffee flavored butter cream

### **Mango Sorbet**

Mangos pair with simple syrup for a light refreshing ice served with a coconut cookie

# **MID-ATLANTIC**

## **Appetizers**

### **Senate Bean Soup**

The famed twentieth century soup of the U.S. senate pairing white beans, ham hocks and vegetables in a vegetable broth thickened with potatoes

### **Maryland Style Crab Cake**

Classic sautéed Maryland-style crab cake served with green tomato chutney and vinegar slaw

### **Chow Chow Salad with Fried Oysters**

Traditional Pennsylvania Dutch pickled vegetables (chow chow) tossed with tender salad greens and mustard vinaigrette topped with crispy fried oysters

## **Entrees**

### **Pennsylvania-Dutch Brisket**

Braised beef brisket with onions and horseradish beet sauce accompanied by turnip and rhubarb kraut and spaetzle

### **Maryland Buttermilk Fried Chicken**

Crispy - fried boneless breast of chicken marinated in seasoned buttermilk and spices napped with country gravy accompanied by sautéed red and white cabbage, and German-American potato salad

### **Grilled Soft-Shell Crabs with Crabhouse Spices**

Two soft-shell crabs coated in a traditional crabhouse spice blend and grilled with onions accompanied by tartar sauce, sautéed red and white cabbage, and German-American potato salad

## **Desserts**

### **Jersey Peach Cobbler**

Peaches baked under a tender biscuit crust served with homemade ice cream

### **German Chocolate Cake**

Sweet chocolate cake paired with a rich coconut pecan icing

### **Rice Pudding**

Creamy rice pudding studded with raisins and dusted with cinnamon served with crème anglaise and a tuille cookie

# **PACIFIC NORTHWEST**

## **Appetizers**

### **Broccoli and Cheddar Soup**

A hearty, creamy broccoli and vegetable soup  
garnished with cheddar cheese and toasted hazelnuts

### **Gravlax**

Sliced fillet of cured salmon  
served with a warmed potato pancake,  
and mustard dill sauce

### **Lentil Salad**

A blended salad of buttery lentils,  
chanterelle mushrooms, yellow and red bell peppers tossed with a mustard vinaigrette

## **Entrees**

### **Rack of Lamb**

Oven roasted rosemary-crust rack of lamb with Pinot Noir demi-glace  
accompanied by Brussels sprouts in hazelnut butter, mashed potato and wheat berry cakes

### **Grilled Duck Breast**

Boneless duck breast seasoned, grilled and served with Misson fig sauce,  
accompanied by Brussels sprouts in hazelnut butter, mashed potato and wheat berry cakes

### **Pan-Fried Halibut**

Halibut lightly battered and pan-fried and served with a Pinot Noir veloute  
garnished with a julienne of apples tossed with micro greens and wine soaked dried cherries and  
accompanied by Brussels sprouts in hazelnut butter

## **Desserts**

### **Apple Diamonds**

Puff pastry diamonds filled with pastry cream and Washington state apples  
topped with a rich buttery caramel sauce

### **Oregon Hazelnut Roll**

A light and airy cake roll filled with a rich ganache studded with toasted hazelnuts

### **Raspberry "Napoleon"**

Raspberry Bavarian sandwiched between sugary tuilles topped with fresh raspberries

# **SOUTHWESTERN**

## **Appetizers**

### **Tortilla Soup**

Smokey chili peppers, diced chicken, tomatoes, diced chicken, melted cheese, chicken broth and tender tortilla blended together and garnished with shredded cheese and fried tortilla strips

### **Pork Tamale**

A savory mixture of pork, chili, cheese in a ground corn “masa” dough wrapped in a corn husk. topped with salsa cruda and sour cream

### **Ensalada de Nopalitos**

Pads of the nopal cactus  
marinated and tossed in a creamy green chile, citrus vinaigrette

## **Entrees**

### **Pozole**

Traditional southwestern Native American stew made with hominy, pork, chile, southwestern seasonings and garnished with shredded cabbage, cilantro, avocado, radish, and lime juice.

### **Grilled Breast of Chicken Adobo**

Boneless breast of chicken, seasoned with an adobo marinade, grilled and served with tomatillo salsa  
Accompanied by annatto rice and cowboy beans

### **Chile-Rubbed Bass**

Bass fillet rubbed with flavorful, zesty spices served with Southwestern coleslaw,  
garnished with cilantro cream, ancho chile mayonnaise and  
accompanied by annatto rice and cowboy beans

## **Desserts**

### **Prickly Pear Cactus Sorbet**

This magenta colored ice is served with a crispy tuille “straw”

### **Tequila Lime Cheesecake**

An individual cheesecake flavored with lime and tequila served on a sponge cake round topped with  
browned meringue

### **Mexican Chocolate Cake**

A rich chocolate cake with a hint of cinnamon  
Served with a rich Dulce de Leche

# **MIDWEST**

## **Appetizers**

### **Wild Rice and Turkey Chowder**

Turkey simmered with turkey broth, vegetables, potatoes, and wild rice.

### **State Fair Corndog**

Flavorful pork and beef hot dogs handmade by our Garde Manger students, coated with a cornmeal batter and deep-fried until golden brown accompanied by in- house prepared ketchup and mustard

### **Wheat Berry Salad**

Hard winter wheat is simmered and then mixed with couscous, chickpeas, zucchini, cucumber, red bell pepper, apple, parsley and a yogurt dressing

## **Entrees**

### **Kansas City Barbecued Ribs**

Baby back ribs rubbed with a classic Kansas City rub and slow cooked accompanied by succotash and German-American Potato Salad

### **Grilled Quail**

Semi-boneless quail wrapped in prosciutto ham, marinated in sherry and grilled accompanied by wild rice and roasted root vegetables

### **Cedar-Planked Salmon**

Fresh fillet of salmon seasoned with dry mustard, salt and pepper, and broiled on charred cedar planks, served with a pumpkin seed vinaigrette, braised greens and corn pudding

## **Desserts**

### **Michigan Cherry Turnovers**

Tart cherries baked in a flaky puff pastry served with a dried cherry and chocolate chunk ice cream

### **State Fair Eclairs**

Eclairs filled with real pastry cream and topped with real chocolate icing

### **Kansas City Plum Crisp**

Sweet plums with a crunchy almond topping served with a butter almond ice cream

# **NEW ENGLAND**

## **Appetizers**

### **Butternut Squash and Cider Soup**

Pureed butternut squash, seasoned with shallots and garlic, finished with chicken stock, apple cider and sour cream, and garnished with cranberry ketchup

### **Clams Casino**

Little neck clams stuffed with a compound butter consisting of whipped butter, green bell pepper, pimiento, shallots, chopped parsley, lemon juice, salt and pepper, topped with bacon and broiled to a sizzling crispy brown

### **Lobster Salad Roll**

Tender chunks of freshly shucked lobster meat, tossed with tarragon mayonnaise, cucumber and scallions, served with Bibb lettuce on a grilled New England style hot dog roll, with house made potato chips and a dill pickle spear

## **Entrees**

### **Carpet-Bagger Steak**

Sirloin steak stuffed with New England fresh shucked oysters, mushrooms, parsley, cheese, and white wine, grilled to perfection  
accompanied by mashed potatoes and sautéed green beans

### **Chicken Hunter Style**

Chicken simmered in a mixture of shallots, wild forest mushrooms, white wine and tomatoes, seasoned with tarragon, parsley, salt and black pepper and finished with butter and served on a bed of polenta

### **Portuguese Fisherman Stew**

A variety of lean fish, clams, and mussels stewed with Portuguese chorizo, seafood broth, tomato and saffron

## **Desserts**

### **Cranberry Walnut Tart**

Cranberries and walnuts held together with brown sugar syrup, baked in a sweet pastry crust

### **Boston Cream Pie**

A light butter cake filled with rich pastry cream and a chocolate glazed topping

### **Pecan Pumpkin Pie**

Individual pumpkin pies in a pecan graham crust topped with a coconut pecan icing