# Autumn 2015 Menu presented by the Second Year Culinary Students

## Starters
- **Pumpkin Bisque**: lobster, ginger, cream, sherry  
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- **Crab Tartlets**: Brie cheese, pimentos, chives, phyllo crust, dijon aioli  
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- **Smoked Trout**: house smoked trout, scallion and cream cheese spread  
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- **Spinach “Wonton”**: artichokes, parmesan cheese, garlic, mozzarella cheese, lemon aioli  
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- **Shrimp Sushi**: tempura shrimp, seasoned rice, nori, avocado, spicy mayo  
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## Main
- Spicy Scallops: sesame chili oil, Enoki mushrooms, honey-Sriracha aioli  
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- Turkey Meatballs: sautéed onions, parmesan cheese, parsley, cranberry glaze  
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- Glazed Salmon: honey, lime, garlic butter  
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- Jerk Pork: spicy jerk pulled pork, plantain johnny cake, mango salsa  
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- Stuffed Walleye: crab, mushrooms, brandy, Boursin cheese, dried cherries, cherry sauce  
  12
- Apple Panini: all natural ham, smoked Gouda, spinach, cherry mustard  
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- XO Pork: Asian-inspired spicy pork tenderloin with jasmine rice  
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## Tableside
- **Autumn Entrée Salad**: grilled breast of chicken, cranberries, avocado, spinach, sugar crusted slivered almonds, orange-poppy seed dressing  
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## Sweets
- **House Made Desserts**: delectable selection of seasonal pastries  
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## Drink
- **V-1300 Grape Spritzer**: house pressed local grapes, mint, club soda, iced grapes  
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- **Meyer Lemonade**: Meyer lemon juice, filtered water, pure cane sugar  
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- **“Back Nine” Lemonade**: half Meyer lemonade and half iced tea  
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- **Assorted Beverages**: Pepsi®, Diet Pepsi®, Sierra Mist®, iced tea, hot tea  
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- **Perrier®**: sparkling natural mineral water  
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- **Agua Dulce Coffee**: proudly serving Frenchtown Roaster - local coffee  
  regular – organic fair trade, Sumatra  
  decaffeinated – water processed Mogiana, Brazil  
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**Health Code Disclaimer**: All meats are cooked to order. Consuming raw or undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions.

**Note**: Some menu items may be prepared with peanut oil.

**METHODS OF PAYMENT**: CU1300 accepts cash and personal checks only.