Commencement Dinner Menu
Friday, May 11 & Saturday, May 12 - 5:00pm-10:00pm - $75/Guest
Guests may select one item from each course

First Course
Deviled Eggs
Chives, Ash Roasted Beet Purée, Caviar
Butternut Squash Gnocchi
Balsamic Brown Butter, Crispy Shiitakes, Amaretti Cookie Crumbs, Microgreens
Spinach and Artichoke Fondue
Baked Golden, Flatbread

Second Course
Corn and Crab Chowder
Sweet Yellow Corn, Lump Crab, Chili Oil, Chive Oil
Caprese Salad
Mozzarella di Bufala, Heirloom Tomatoes, Balsamic Caviar, Pesto
Compressed Watermelon Salad
Arugula, Sweet Pickled Jalapenos, Goat Cheese, Arugula Lime Pesto, Fried ChickPea Dust

Third Course
Mozzarella Ravioli
Spinach, Sage Beurre Blanc, Oven Dried Tomato, Parmesan
Pan Seared Sea Bass or Fried Soft Shell Crab
with Carrot Ginger Nage, Snap Peas, Red Onion, Red Pepper, Tomatoes Conçassé, Bacon Lardons, Citrus Salad
Herb Marinated NY Strip or ½ Rack of Lamb
with Roasted Garlic Mashed Potatoes, Grilled Asparagus, Red Wine Reduction Sauce
Airline Chicken Breast
Mushroom Duxelle Stuffed, Gruyere Cheese, Mashed Potatoes, Marinated Broccolini, Marsala Demi Glace
Vegan Spaghetti Primavera
with Crimini Mushrooms, Asparagus, Red Peppers, Kale in a Smoked Tomato Sauce topped with Fried Basil

Fourth Course
Chocolate Budino
Whipped Cream, Mint, Biscotti
Vanilla Creme Brûlée
Macerated Berries, Mint
Bread Pudding
Cinnamon, Steeped Cranberries, Whipped Cream, Fresh Berries, Whiskey Caramel Sauce