

418 RESTAURANT MENU

(FALL 2019 SEMESTER)

The cost of the 3-course dinner is \$25 with an additional charge for Michigan wines & beers along with some specialty cocktails.

1st Course

Farmhouse Chicken Galantine w/ Traverse City Cherry-Port Chutney

Consommé w/ Smoked Chicken, Foie Gras Ravioli & Vegetables

Selection of Greens, Herbs & Vegetables Grown at KVCC,
Cider Vinaigrette

2nd Course

Fresh Linguine w/ Mushrooms,
Greens, Cream & Michigan Tomme

Petite Beef Tenderloin w/ Dauphinoise Potato, Glazed Carrot Tournes & Rosemary Demi-Glace

Locally Grown Trout & Shrimp
“en papillote” w/ Vegetables, Great Lakes Wild Rice & Herb Vinaigrette

3rd Course

Apple Sorbet w/ Julienne of Local Apple & Cider Caramel

Flourless Chocolate Cake w/
Chocolate Crème & Dried Fruits

