

KAUFFMAN CENTER
DINING EXPERIENCE
SPRING 2019

\$37 per person

Please choose one selection from each course

ACT I: STARTERS

Chilled Spring Pea Soup

Sweet Pea Meringue, Ricotta Salata, Mint

White Asparagus

Meyer Lemon, Pine Nuts, Almond Cream, Candied Citrus,
Serrano Ham, Espelette Rice Cracker

 **Strawberry Rhubarb Salad**

Balsamic Beet Vinaigrette, Radishes, Local Lettuces

ACT II: ENTRÉES

 **Forbidden Rice Risotto**

Wild Spring Mushrooms, White Miso, Parmesan,
Preserved Lemon

Olive Oil Poached Skuna Bay Salmon

Orange Saffron Couscous, Lemon Yogurt, Charred Tomato

Pistachio Crusted Lamb*

Mint Chimichurri, Herbed Corn Pudding

Pan Roasted Hatfield Strip Loin*

Cold Smoked Fingerlings, Boulevard Beer Butter,
Primavera Micro Salad

FINALE: DESSERTS

Pink Champagne

Strawberry Chiffon Cake, Sparkling Rosé Sorbet,
Candied Rose Petals, Infused Strawberries

Berry Vanilla Crème Caramel

Lemon Yogurt Beignet, Blackberries, Blueberries, Florentine

Chocolate Jasmine Tart

Jasmine Tea Ganache, Toasted Meringue,
Honey Ice Cream, Caramel

 **Saint Luke's Health System recommended heart-healthy option**

Parties of 8 or more will have 20% gratuity added. Split charge \$12.
Menu is seasonal and subject to change. No substitutions please.
Please let your server know if you have any allergies or sensitivities. Every effort will be made to accommodate any allergies, however please be aware that our kitchen commonly uses wheat, dairy, soy, eggs, peanuts, tree nuts, fish, and shellfish.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have a medical condition.