KAUFFMAN CENTER

DINING EXPERIENCE
WINTER 2019

$39 per person
Please choose one selection from each course

ACT I: STARTERS

Carrot Ginger Soup
Coconut Crème, Citrus Lace

Burrata and Orange Roasted Beet Salad
Orange and Grapefruit Supremes, White Balsamic Reduction, Pine Nuts, Basil

Baby Bibb Bouquet Salad
Watercress, Radish, Kumquat, Candied Walnuts, Green Goddess Dressing

ACT II: ENTRÉES

Wild Mushroom Gnocchi
Sherry Cream, Fine Herbs, Parmesan

Potato Crusted Halibut
Honeyed Carrot, Pearl Onion, Sauce Vierge, Chervil

Pan Seared Duck Breast*
Celery Root Purée, Herb Salad, Cranberry Gastrique

Hatfield Ranch Beef Striploin*
Crispy Pommes Pavé, Sauce Au Poivre

FINALE: DESSERTS

Churros
Spanish Hot Chocolate, Dulce de Leche, Crème Chantilly

Sticky Toffee Pudding
Spiced Orange Gel, Dates, Toffee, Cream Cheese Ice Cream

Brown Butter Tart
Brandy Poached Pears, Rooibos Tea Gel, Oatmeal Tuile, Black Currant Crème Fraîche Ice Cream

Saint Luke’s Health System recommended heart-healthy option

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