

THE STAINED GLASS

Welcome Northwestern University

FIRST COURSE

(Choose One)

Butter Lettuce Salad

Kalamata olives, caramelized walnuts and feta cheese (V/GF)

Crab Cake

Roasted corn, poblano peppers, jicama slaw, lime/cilantro aioli

Lobster Bisque

Garnished with lobster claw meat and micro greens (GF)

Shaved Brussel Sprout Salad (GF-V)

Shaved brussel sprouts, parsley, roasted walnuts, pecorino cheese, dried cranberries, Dijon vinaigrette

ENTRÉE

(Choose One)

Lake Superior Whitefish

Porcini and hazelnut crusted whitefish, wild mushroom spätzel, shaved asparagus and heirloom carrot salad, sautéed chanterelles, dill caper beurre blanc

Norwegian Salmon Salad (GF)

Baby greens, goat cheese, cherry tomatoes, pickled red onion, mint key lime vinaigrette

Duo of Amish Chicken (GF)

Roasted chicken breast, chicken leg confit, hoisin glazed carrots, stone ground white grits, cured Meyer lemon

Steak Frites

Bavette steak, grilled asparagus, house-made fries tossed in black garlic herb butter, cognac peppercorn sauce

Roasted Acorn Squash (Vegan, GF)

Whole roasted acorn squash, mushroom risotto, fire roasted tomato sauce, and pickled pepper and jicama salad

Burrata Ravioli (Vegetarian)

Burrata ravioli, sweet peas, cherry tomatoes, fried Brussels sprout leaves, ciliegine, cured egg yolk, peppadew pepper Romesco

DESSERT

(Choose One)

Ultimate Chocolate Cake *Decadent chocolate cake, rich chocolate frosting, chantilly cream, berry compote*

Crème Brûlée Sampler *Vietnamese cinnamon, mocha, Grand Marnier (GF)*

Selection Frio Gelato or Sorbets

Seasonal Cheesecake *Ask your server for details*

Includes Two Glasses of Red or White Wine, Craft Beer, Coffee & Tea