

University Housing & Dining Services

Valentine's Day

MENU

Appetizer

Cheese Soufflé:

Smoked cheese soufflé with maple glaze and crispy bacon

Beef Tartar:

Seasoned minced beef, roasted bone marrow, cured egg

Roasted Parsnip:

Tarragon yogurt, shaved hazelnuts, brûléed grapefruit

Entrée

Salmon Risotto:

Salmon caper risotto, beet cured salmon, whipped cream cheese

Pumpkin Agnolotti:

Mushroom broth, bitter green salad with pumpkin dressing, fried garlic slivers

Seared Duck:

Smokey pears, lingonberry jam, and roasted salsify

Dessert

Apple Cake:

Classic apple cake served with a warm rum butter sauce

Millionaire's Short Bread:

Buttery shortbread, fresh caramel, and two chocolate layers

Coconut Crème Brûlée:

Coconut based orange crème brûlée with pistachios