

# THE GREAT CHEFS

AT WALNUT HILL COLLEGE

## *Amuse Bouche*

### FIRST COURSE

WARM MUSHROOM SALAD

Parmesan, Arugula

### SECOND COURSE

SEARED SCALLOP

Cauliflower Purée, Curry Oil

### THIRD COURSE

POUSSIN ROTI AUX ENDIVES À L'ORIENTALE

Roasted Cornish Hen with Braised Belgian Endive

### PRE-DESSERT

### DESSERT

*Mignardises*  
*A Parting Surprise!*

\$75.00 PRIX FIXE | RESERVATIONS REQUIRED  
\$35.00 OPTIONAL WINE FLIGHT  
(EXCLUSIVE OF TAX & GRATUITIES)

## NEW MENUS COMING SOON:



# INTERNATIONAL

## *Bistro* AT WALNUT HILL COLLEGE

## APPETIZERS

### CARIBBEAN GOAT TACOS \$9.50

JERK SEASONING, QUESO BLANCO, PINEAPPLE PICO DE GALLO

### CROQUE DI PATATE \$7.00

POTATO CROQUETTES, RICOTTA, TOMATO-CHILI SAUCE

### GUISO DE LANGOSTA \$10.50

LOBSTER STEW, PARSLEY OIL, ONION, FENNEL, CROSTINI

### GRILLED PEAR, RADICCHIO & ENDIVE SALAD \$6.00

ARUGULA, CARROTS, BRUSSELS SPROUTS, CANDIED WALNUTS, DIJON

### BALSAMIC CHICKEN FLATBREAD \$7.50

ARUGULA, TOMATO, MOZZARELLA, RICOTTA

## ENTRÉES

### BANGERS & MASH \$15.00

PORK SAUSAGE, MASHED POTATOES, ONION GRAVY, PEA PURÉE

### JERK FISH FILLETS \$21.00

MAHI MAHI, COCONUT CREAM SAUCE, PICKLED VEGETABLES, BAMMY

### COCONUT BEEF CURRY \$16.00

INDIAN SPICES, TARO, YAM, LONG-GRAIN WHITE RICE

### CHICKEN SOSATIES \$18.00

CURRIED CHICKEN, KALE, SOUTH AFRICAN FARRO, APRICOT GLAZE

### VEGAN PHO \$16.50

SPICED UMAMI BROTH, RICE NOODLES, THAI BASIL

PRICE EXCLUDES BEVERAGES, TAX, AND GRATUITY

# INTERNATIONAL

## *Bistro* AT WALNUT HILL COLLEGE

## DESSERTS

### SOUR CHERRY PIE \$6.50

VANILLA ICE CREAM, BLOOD ORANGE SAUCE

### CHOCOLATE LAVA CAKE \$7.00

COCONUT GEL, GRILLED PINEAPPLE

### GUAVA ICE CREAM SANDWICH \$7.50

SPICED CAKE, CARAMEL SAUCE

### LEMON-GINGER MOUSSE BOMB \$7.50

RASPBERRY & WHITE CHOCOLATE BARK, RASPBERRY SAUCE

### BANANA CRUMB CAKE \$7.00

CHOCOLATE SAUCE, BANANA WHIP

## COCKTAILS

### FRENCH 75 \$8.00

GIN, SPARKLING CHAMPAGNE, MARASCHINO CHERRIES

### BLACK MANHATTAN \$8.00

BOURBON, OLD-FASHIONED BITTERS, AMARENA NECTAR

### EL MACUA \$8.00

RUM, SIMPLE SYRUP, GUAVA, ORANGE & LEMON JUICE

### SERRANO CUCUMBER MARGARITA \$8.00

TEQUILA, SERRANO & HABANERO CHILE, ORANGE & LIME JUICE

### ROASTED PINEAPPLE MOSCOW MULE \$8.00

VODKA, ROASTED PINEAPPLE, GINGER BEER, LIME & PINEAPPLE JUICE

CALL (267) 295-2302 OR RESERVE ON OPENTABLE