

A SPECIAL NOTE TO OUR GUESTS...

Included in the entree price is a choice of appetizer, salad, or soup to encourage you to try different courses. These choices allow our students the opportunity to prepare more diverse meals, and allow you to enjoy all that we offer.

APPETIZERS...

THE ROCK

thin slices of beef strip steak* in a soy, garlic, and ginger sauce grilled at your table on a very hot rock 6.99



KUNG PAO FLATBREAD

stir-fried sweet peppers, onions, carrots, bok choy and tofu with a soy-ginger sambal sauce, topped with macadamia nuts 6.99

GRILLED BABY OCTOPUS

cranberry bean salad, fried radicchio and lemoncello vinaigrette 6.99



MOCK EEL

house specialty of crispy shiitake mushrooms uniquely cut with a sweet soy sauce flavored with garlic and ginger 6.99



TOSTONES NACHOS

crispy Puerto Rican plantains topped with black beans, slow roasted tomatoes, baby spinach, roasted red bell peppers, dried sweet corn and sliced avocado served with chipotle aioli 6.99

TOMATO TART

slow roasted tomatoes, cipolini onions, ricotta salata and olives in a flakey crust with lemon vin blanc sauce 6.99

CARPACCIO

sesame seed crusted carpaccio of yellowtail tuna* on a Himalayan salt plate with wakame salad, Japanese mustard mayonnaise, tobago citrus caviar, marinated cucumbers and sesame oil 7.99

SOUPS AND SALADS...



HOT POT OF VEGETABLES

with atsugae tofu, shitake mushrooms, leeks, sugar snap peas and soba noodles 4.99

AVGOLEMONO SOUP

Greek chicken soup with organic pearl barley and egg-lemon emulsion 4.99



GRILLED ASPARAGUS

with grilled treviso and romesco sauce 4.99

CLASSIC CAESAR

prepared tableside with garlic, extra-virgin olive oil, white anchovy, egg, mustard, parmesan-reggiano and romaine 5.99

COMPRESSED MELON TARTARE

diced, pressed watermelon topped with a mango yolk 4.99

LAYERED SALAD

layers of crispy phyllo and candied pecans between two salads; romaine lettuce with grilled red onion marmalade yogurt dressing and baby spinach salad with cranberry orange dressing and feta cheese 4.99

ENTREES...

OPEN RAVIOLI

slow braised oxtail in a ribbon of house made pasta on a bed of Swiss chard with a rich braising jus 20.99

FIRE BRICK GRILLED CHICKEN

uniquely grilled all natural chicken with warm sweet potato salad and grilled green beans, sliced feta cheese, walnut pesto and baby arugula 20.99



SPICY ETHIOPIAN SAMPLER

a sampling of six traditional dishes served with sour dough injera pancakes

Yemisir Kik Wat (Split Lentil Sauce), Yeater Kik Alichu Wat (Yellow Split Pea Sauce), Gomen Wat (Collard Green) Doro Wat ("Plant Based Chicken" Stew), Alichu Wat (Cabbage), Yetakelt We't (Potato and Tomatoes) 17.99

CHAR SUI

slow smoked Chinese pork shoulder brushed with a tangy sauce and then char-grilled, with crispy pan fried noodles, baby bok choy and Asian slaw 22.99

PORCINI MUSHROOM CRUSTED FLAT IRON STEAK

pan-seared grass fed beef steak* dusted with porcini mushroom powder with caramelized onion mashed potatoes, crispy oyster mushrooms and rum au poivre jus 22.99



MONGOLIAN TOFU

wok cooked tofu in a sweet and spicy hoisin sauce with leeks, fresh ginger, and garlic on crisp lettuce and steamed jasmine rice 17.99

GREEK GRILLED LAMB

char-grilled lamb belly*, lemon balm couscous, spelt tabbouleh and tzatziki cucumber sauce with shoestring onions 23.99

BRACE OF QUAIL

pair of roasted quail stuffed with huitlacoche, braised pig's feet on a bed of pinto beans with rosemary jus and a grilled vegetable tamale 21.99



INDICATES PLANT BASED CUISINE

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.