

NMU's Teaching Kitchen

The spring 2023 Training Kitchen features a four-course, table d'hote menu featuring student-created dishes and service styles. **Please select one option from each section.**

1st

Forest Mushroom Tartlet shiitake, crimini & oyster mushrooms duxelle, spinach, pastry crust, cream sauce, & parsley oil (1, 2, 10)

Chili Ginger Scallops seared scallops, pickled daikon & carrot, beet & cauliflower puree, chili ginger sauce (2, 3, 5, 9, 11)

Fish Fries smoked bluegill, napa cabbage, & carrot in wonton roll, tartare sauce & lemon (4, 6, 8, 11)

Beef Negimaki seared strip steak, spinach, scallion, ginger soy glaze, turmeric sweet potato puree (2, 3, 5)*

Fig & Prosciutto Bruschetta grilled baguette, Kadota fig compote, prosciutto, chevre, & balsamic reduction (4, 8, 11)

Tempura Duo fried shiitake & asparagus, cauliflower & sweet potato puree (1, 4)

2nd

Blueberry Salad Bowl flaxseed lace tuile, greens, pickled shallots, chevre & blueberry vinaigrette (4, 8)

Panzanella cherry tomato medley, fresh croutons, basil, roasted shallot vinaigrette (1, 4)

Brussels, Beets & Fennel braised fennel & Brussels sprouts, roasted beets, balsamic reduction, & oyster mushroom crisps (1, 2, 3)

3rd

Sesame Eggplant grilled & blackened ginger soy eggplant, roasted sweet potato & shaved asparagus (1, 2, 3, 5)

Fusion Nacho wonton chips, ginger miso tofu, sweet chili sauce, wasabi cream sauce, fresh queso fresco crumbles, chili threads, peanuts & scallions (3, 4, 5, 7, 8)

Braised Sirloin Medallion braised Denver cut, creamy polenta, wilted collard greens, bordelaise gravy (2)

Grouper en Papillote steamed grouper, cherry tomato medley, oyster mushrooms, fresh tarragon, & capers, served traditionally (2, 8, 11)

Orange Chili Duck Breast medium rare duck breast, orange chili glaze, roasted Brussels sprouts, cauliflower puree, chili threads (2)*

4th

Burnt Basque Cheesecake berry compote & Chantilly cream (1, 4, 10)

Flourless Chocolate Torte Chantilly cream, caramelized hazelnuts (2, 6, 8, 10)

Strawberry Rhubarb Cobbler almond sugar cookie crust & Chantilly cream (1, 2, 10)

Italian Soda huckleberry or vanilla syrup, club soda, half & half & Chantilly cream (ask your server for vegan dairy substitutes, 2, 8)

1-Vegan / 2-Gluten Free / 3-Soy / 4-Wheat / 5-Sesame / 6-Eggs / 7-Peanuts / 8-Milk / 9-Shellfish & Crustaceans / 10-Treenuts / 11-Fish

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\$45
FIXED PRICE

Welcome to NMU's Teaching Kitchen a dining laboratory developed, staffed, and operated as a working classroom. When you dine at NMU's Teaching Kitchen, you are active in educating tomorrow's hospitality leaders.

Your participation in the dining laboratory ensures students gain the experience they desire to develop and operate successful businesses in their future careers.

The faculty of students of the Food Service Operations and Hospitality Leadership programs are grateful for the opportunity to serve you.



**NORTHERN MICHIGAN
UNIVERSITY**

A TEACHING KITCHEN