

# NMU's Teaching Kitchen

**\$45**  
FIXED PRICE

The **Spring 2023 Teaching Kitchen** features a four-course, table d'hôte menu featuring student-created dishes and service styles at a fixed price of \$45.00. **Please select one option from each section.**

## 1st

**Forest Mushroom Tartlet** shiitake, crimini & oyster mushrooms duxelle, spinach, pastry crust, cream sauce, & parsley oil (V, GF, 1, 8)

**Chili Ginger Scallops** seared scallops, pickled daikon & carrot, beet & cauliflower puree, & chili ginger sauce (GF, 1, 3, 7, 9)

**Fish Fries** smoked bluegill, napa cabbage, & carrot in wonton roll, tartaresauce & lemon (2, 4, 6, 9)

**Beef Negimaki\*** seared strip steak, spinach, scallion, ginger soy glaze, & turmeric-sweet potato puree (GF, 1, 3)

## 2nd

**Blueberry Salad Bowl** flaxseed lace tuile, leafy greens, pickled shallots, chevre & blueberry vinaigrette (1, 2, 6)

**Cherry Tomato Panzanella** cherry tomato medley, basil, & roasted shallot vinaigrette tossed croutons (V, 2)

**Brussels, Beets & Fennel** braised fennel & Brussels sprouts, roasted beets, balsamic reduction, & oyster mushroom crisps (V, GF, 1)

## 3rd

**Sesame Eggplant** grilled & blackened ginger soy eggplant, roasted sweet potato & shaved asparagus (V, GF, 1, 3)

**Braised Sirloin** braised Denver cut, creamy polenta, collard greens, & maple sweetened bordelaise gravy (2)

**Grouper en Papillote** steamed grouper, cherry tomato medley, oyster mushrooms, fresh tarragon, & capers, served traditionally (GF, 6, 9)

**Orange Chili Duck\*** medium rare duck breast, orange chili glaze, roasted Brussels sprouts, & cauliflower puree (GF)

## 4th

**Burnt Basque Cheesecake** berry compote & Chantilly cream (V, 1, 2, 8)

**Flourless Chocolate Torte** caramelized hazelnuts & Chantilly cream (GF, 4, 6, 8)

**V-Vegan | GF-Gluten Free | 1-Soy | 2-Wheat | 3-Sesame | 4-Eggs | 5-Peanuts | 6-Milk | 7-Shellfish & Crustaceans | 8-Treenuts | 9-Fish**

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

**Welcome to NMU's Teaching Kitchen**, a dining laboratory developed, staffed, & 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 & students of the Food Service Operations & Hospitality Leadership programs look forward to serving you.

Tips gathered during the operation of the Teaching Kitchen fund purchases desired by students for advancement of the dining-lab.



**NORTHERN MICHIGAN  
UNIVERSITY**  
A TEACHING KITCHEN