SPRING

NORTH FORK

NMU'S TEACHING KITCHEN

2025

COURSE 1

AMUSE BOUCHE *Derived from NMU's core values, OPPORTUNITY + RIGOR,* this first course is a student-developed weekly rotation of palate teasers. Please ask your server about this week's teaser menu item

COURSE 2

SOUP/SALAD/BREAD

Derived from NMU's core values, ENVIRONMENT + INCLUSION

Whitefish Chowder | F

A unique twist on a hearty classic that celebrates indigenous Michigan flavors. Savory smoked whitefish marries with diced root vegetables, sweet corn, and locally grown oyster mushrooms

Clear Soup | SES, S, V

Vegetable soup featuring a clear dumpling filled with carrots, ginger, chive, sesame oil, & gochujang chili

Gazpacho | V

Cold tomato soup with a tomato and cucumber topping

Blood Orange Blackberry Salad | D

An arrangement of berries and apricot on a bed of Boston lettuce with seasoned ricotta & a strawberry rhubarb balsamic vinaigrette

Lemon Caesar | G, D, E

Classic romaine salad with croutons and parmesan tuiles tossed in a lemon Caesar dressing

GLUTEN FREE ALTERNATIVE

Fry Bread | G, S, V

This family recipe by Daniel Green Jr., a member of the Lac Vieux Desert Tribe, has been passed down for at least four generations

GF Option-Rice Bread | D, E, VEG

This gluten-free rice flour bread is available upon request

COURSE 3

ENTREE

Derived from NMU's core values, COMMUNITY + CONNECTION

Maple Smoked Duck

Sliced duck breast topped with blueberry compote on bed of root vegetable hash

VEGAN ALTERNATVE

Filet Mignon | G, D, E

Topped with bearnaise served with pommes aligot and sauteed locally grown oyster mushrooms

Gnocchi | G, D, E

Housemade gnocchi tossed with a red wine tomato reduction topped with burrata, blistered cherry tomato, and braised UP grown pork belly

VEGETARIAN ALTERNATIVE

Cauliflower Cutlet | V

Roasted cauliflower brushed with a coconut turmeric reduction served with rice pilaf, carrot mousse, smoked carrots, garlic confit, and capers

Shrimp Scampi Pasta | G, D, E, SF, S

Housemade pasta tossed with beurre blanc topped with seared shrimp and blistered tomatoes

COURSE 4

DESSERT

Derived from NMU's core values, INNOVATION + WELLBEING

Chaga-late Cake | V

Fudgy, chaga-mushroom infused chocolate layer cake topped with a chocolate buttercream and a bourbon salted caramel drizzle

Strawberry Entremet | G, D, E

An elegant take on strawberry rhubarb crumble filled with light strawberry rhubarb mousse, strawberry coulis, and rhubarb gelee on a basil sable cookie base all encased in a shiny mirror glaze

Panna Cotta | D, E

Naturally colored vanilla bean panna cotta layered with a tart lemon curd and raspberry compote, topped with fluffy whipped cream and a sprig of fresh mint

VEGAN ALTERNATVE

Profiterole Beehives | G, D, E, TN

Mini honey custard-filled profiteroles topped with crackly caramel, a celebration of the honey bee

FIXED PRICE: $55

CONTAINS: G: Gluten | D: Dairy | E: Eggs | F: Fish | SES: Sesame | SF: Shell Fish S: Soy | PN: Peanuts | TN: Treenuts *(NOT including coconut)*

V: Vegan | VEG: Vegetarian

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