

# **Courses Dinner Menu**

Summer 2009

## **Small Plates and Starters**

### **Shrimp Brandade 8**

Shrimp and potatoes in the form of a croquette served with tomato confit

### **Morel and Goat Cheese Tart 7**

Wild morel mushrooms and locally produced goat cheese with leeks in puff pastry

### **All-Day Braised Pork 8**

Served with Virginia stone ground grits and ribbon cane paint

### **Pan-Seared Quail 8**

Texas quail stuffed with apple cornbread and spiced pecans, pan seared and served on a bed of baby field greens with a balsamic vinaigrette

## **Soups**

### **Gazpacho 5**

Summer's bounty of fresh locally grown vegetables

### **Southwest Shrimp and Corn Chowder 6**

Farm fresh corn, potatoes and Gulf shrimp

### **Edamame Puree' with Wasabi Lump Crab 6**

Puree of fresh soybeans and vegetable broth garnished with wasabi spiked lump crab

### **Soup Trio 8**

A demitasse sampling of our delicious soups

# Salads

## **Arugula 7**

Peppery arugula, grilled tamarind shrimp, tomatoes and a chile-lime vinaigrette

## **Panzanella 6**

Radicchio, cherry tomatoes, cucumber, caper berries, and ciabatta croutons  
with a red wine vinaigrette

## **Fried Green Tomato Salad 7**

Oven roasted, fried, and tear drop tomatoes, goat cheese, baby field greens  
with a roasted red pepper coulis

## **Courses Caesar 6**

Baby romaine, herbed croutons, Parmesan cheese, and anchovy  
with a creamy Caesar dressing

# Entrées

## **Potato Crusted Halibut 18**

Halibut filet crusted with Idaho potato and served with grilled asparagus and chive butter sauce

## **Roast Venison Chops 19**

Two -4 ounce bone in Venison chops, pan roasted and served with sautéed Savoy cabbage  
and savory bread pudding with truffle jus

## **Grilled Flat Iron Steak 18**

Seven-ounce flat iron steak marinated in red wine and herbs, served  
with anazi beans, potato pancakes and Port wine Sauce

## **Sautéed Chicken Breast 16**

Eight-ounce chicken breast sautéed, served with caramelized cippoline onions,  
carrots, zucchini, with hydroponic watercress sauce

## **Vegetarian Sun-Dried Tomato Risotto 14**

Creamy risotto flavored with sundried tomatoes, vegetable broth, Savoy ribbons and basil

At Courses, your meal will be prepared and served by culinary students  
under the supervision of our exceptional culinary faculty. Our restaurant plays  
an important role in the development of the culinary leaders of the future.

Thank you for supporting our students with your patronage.