

Scholar's Dining Room
Environmental Menu

\$50 + tax

1ST COURSE

Farro Verde & Blonde Frisee Salad

*Butternut squash chips, Pink Lady apples,
buttermilk vinaigrette, toasted pepitas*

or

Rosstown Chicken & Egg Drop Soup

*Smoked shoyu with celery and winter
perigord truffle*

2ND COURSE

Mascarpone & Lobster Ravioli

Bottarga, creamed spinach with lobster foam

or

Pan-Seared Hokkaido Scallop

*Summer heirloom tomato water with
charred Shishido peppers, parmesan crisps,
creamed cannellini beans*

or

**Fried Okanagan Goat Cheese & Golden
Beet Salad**

Served with a mustard vinaigrette

MAIN

Roasted Rosstown Chicken Breast

*Celeriac puree, morel mushrooms, fried parsnips
and crispy chicken skin*

or

Grilled Prairie Ranchers Pork Tenderloin

*Caramelized onion and white cheddar bread
pudding, delicata squash and spiced pears*

or

**Bacon-Crusted Wild Barkley Sound
Sockeye Salmon**

*Manilla clam and baby potato chowder,
fried leeks*

or

**Barley & Walnut-Stuffed
Delicata Squash**

Served with sage brown butter