One World Restaurant - Le Menu
March 7th - 17th

Raifort et Betterave
Fromage blanc & horseradish “purse”, charred leek puree, ruby beet consommé, beet tuille $4.25

Truite Fume
Smoked trout, compressed celery & endive salad, vanilla crème fraîche, saba, tartines $5.25

Paupiette de Porc
Pork cutlet, bacon & sausage bundle, malted almond apple sauce, mustard caviar, licorice powder $5.75

Soup and Salad

Soupe "Lyonnaise"
Fine herbes & lettuce soup, lardons, brioche bites, Crown S Ranch egg

Salade Verte
Poached fennel, leek & artichoke salad, green almonds, sunchoke fonduta, truffle vinaigrette

Entrée
Served with soup or salad

Cabillaud Noir; Champignons
Black cod, foraged mushrooms, gnocchi Parisienne, buttered beet pearls, English peas, tarragon sauce $13.95

Bouillabaisse
Saffron seafood stew, Gruyère crouton, red pepper rouille $12.95

Trio de Lapin à la Moutarde
Pommes napoleon, rack of rabbit & sausage, carrot and mustard sauces, garden vegetables $11.95

Confit de Canard
Duck confit, orange-anise gastric, braised red cabbage, chevre, buttered parsnips $12.95

Pavé aux Pommes
Potato Pave, foraged mushrooms, slow roasted tomatoes, puy lentils, tomato water, truffle oil $10.95

*Fête de Bête* Cut of the Day
$Market Price
Featuring 100% grass finished, humanely raised lamb from Jones Farms.
Our students have carefully prepared today’s cut from the whole animal in keeping with our commitment to sustainability.

*Some of our dishes are cooked rare or may contain raw eggs. Consumption of these products may be hazardous to your health. Please ask your server if you are concerned.*