

Scholar's Dining Room

Wild Menu

\$45 + tax

STARTERS

YELLOWTAIL TUNA TARTARE

Finely diced yellowfin tuna with avocado and watermelon, served with an Asian dressing

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MEDITERRANEAN OCTOPUS SALAD

Finely sliced poached octopus legs, diced bell peppers, onion and capers gently tossed in lemon vinaigrette

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POACHED PEAR & BLUE CHEESE SALAD

Pears poached in simple syrup, blue cheese wedges and mixed salad greens garnished with candied pecans

MAINS

SOUS VIDE YARROW MEADOWS DUCK BREAST

Fraser Valley-raised duck breast slow-cooked sous vide style, sliced and served with a cherry demi sauce

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PORK TENDERLOIN MEDALLIONS

Pork tenderloin pieces wrapped in bacon, seasonal vegetables, celery root purée and a marsala demi sauce

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BISON CALIFORNIA FLAT IRON STEAK

Bison steak served with pea purée, seasonal vegetables, and mushrooms with a blackberry sauce

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WILD MUSHROOM RISOTTO

Risotto made with mushroom stock garnished with seasonal mushrooms.

DESSERT

SPICY CHOCOLATE CHEESECAKE

Whipped dark chocolate cheesecake with a hint of chili on a graham-cracker crust, served with a raspberry sauce

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TIRAMISU

A classic Italian dessert of espresso, Grand Marnier, rum-and sugar-soaked lady finger cookies layered with a smooth whipped lemon, egg and mascarpone cream cheese

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STUDENT'S CREATION

Ask your student server for this week's speciality

Proudly serving Oso Negro regular and decaffeinated coffee