



FEBRUARY 19, 2026

Five-Course Tasting Menu

Italian-American Classics Through a Global Lens

FIRST COURSE

WARM FOCACCINI

Roasted Mushroom, White Miso Butter, Crispy Maitake

SECOND COURSE

CHARRED ROMAINE CAESAR

Avocado Crema, Anchovy Brown Butter Breadcrumbs,
Grilled Lemon

INTERMEZZO

COSMOPOLITAN SORBET

Ruby Grapefruit, Pink Peppercorn

ENTREE

CRISPY CHICKEN ROULADE ALLA PARMIGIANA

Smoked Mozzarella, Fontina, Fire-Roasted Tomato Saffron Brodo,
Lemon-Chili Bucatini, Basil, Parmigiano Pangrattato

DESSERT COURSE

APPLE MIEULLE FUELLE

Cardamom Cream, Brown Butter Caramel, Black Sesame

MENU CURATED BY CHEF MARIAH SCOTT
EXECUTED BY CULINARY ARTS STUDENTS
SPRING 2026

