Call 888-4567, ext. 33801 for reservations

Convocation
June 12th - 16th

$29.00 plus tax and gratuity

@ the U.C.

11:30am - 2:00pm

**Tuesday, June 12th**
Frisée, grapefruit segments, slivered almonds, Dijon poppy seed vinaigrette & potato scallion bun

- Spice rubbed chicken, harissa, chickpea and corn fritters
- Roasted red snapper with potato cauliflower croquette and salsa verde
- Asparagus risotto, grilled king oyster mushrooms, red pepper oil

Chocolate brownie, Chantilly cream

**Wednesday, June 13th**
Spinach, strawberries, candied pecans, white zinfandel vinaigrette & naan bread

- Tandoori chicken with basmati rice and baby turnip
- Pan-seared tilapia with roasted red pepper couscous and chili jam
- Black bean cake with avocado, heirloom tomato & pickled onion

Blueberry custard tart

**Thursday, June 14th**
Boston bib lettuce, mandarins, goat’s cheese, honey wine vinaigrette, sunflower rye bread

- Sticky chicken with fingerling potatoes & sautéed green beans
- Grilled salmon with lentils Du Puy and asparagus, red wine-bacon cream sauce
- Baked enchilada, queso fresco, salsa roja and spiced crème fraîche

White chocolate-orange pot au crème

**Friday, June 15th**
Kale, radicchio, roasted apples and beets, lemon basil vinaigrette & Kalamata olive sourdough

- Chicken Henri with sweet potato, wheat berry, zucchini pilaf
- Halibut with sweet potato truffle croquette, zucchini, beurre blanc
- Butternut squash ravioli with sage brown butter

New York cheesecake, raspberry coulis

**Saturday, June 16th**
Wheatberry, pomegranate, pickled cauliflower, lemon mint vinaigrette & a mini pretzel roll

- Jamaican jerk chicken, Spanish rice, mango salsa
- Baked cod with white bean cassoulet
- Crispy hominy grits with tatsoi in Creole sauce

Strawberry rhubarb crumble

Please note tables of 6 or more requesting separate cheques will be subject to 20% gratuity. Please notify your server regarding any dietary concerns.