

2017 DINING SERIES

THE CULINARY & WINE INSTITUTE OF MERCYHURST NORTH EAST



MERCYHURST
NORTH EAST

SEPT. 28, 2017 – ADAM BRAEGER

FRENCH CUISINE

Course 1: Brie and Caramelized Puff Pastry Tartlets

Course 2: Spinach Salad with a Dijon Bacon Vinaigrette and Goat Cheese

Course 3: Steak Diane with Potato Rosti finished with Black Truffle Oil and Asparagus

Course 4: Salted Walnut Caramel Ice Cream with a Graham Cracker Tuile

Served with house-made French Baguette & finished with Soft Pistachio Nougat

OCT. 5, 2017 – MATTHEW WILSON

A NEW ORLEANS TRADITION

Course 1: Oysters Rockefeller

Course 2: Sausage and Duck Gumbo

Course 3: Catfish Filets with Cajun Remoulade served with Grits and Greens

Course 4: Bananas Foster

Served with house-made French Bread & finished with mini Beignets

OCT 19, 2017 – KRISTIN WILLIAMS

AMERICAN FLAVORS

Course 1: Potato Soup with Smoked Gouda and Bacon

Course 2: Cucumber Salad with a Creamy Dill Dressing

Course 3: Spinach, Cranberry and Brie Stuffed Chicken with Pancetta Risotto and Brussels Sprouts

Course 4: Vanilla Bean Tart with Mixed Berries

Served with house-made Focaccia & finished with Chocolate Peanut Butter Truffles

OCT. 26, 2017 – J. EARL GREY

A TASTE OF INDIA

Course 1: Chilled Kheera Raita Soup

Course 2: Broccoli Salad

Course 3: Indian Spiced Beef served with Risotto Milanese

Course 4: Mango and Exotic Fruit Custard

Served with house-made Naan Bread & finished with petite Cranberry Oatmeal Cookie with an Orange Glaze

NOV. 9, 2017 – GEORGE GILKEY III

CLASSIC ITALIAN

Course 1: Antipasto with Capicola, Pimientos, Artichokes and Parmesan in a Red Wine Vinaigrette

Course 2: Italian Wedding Soup

Course 3: Traditional Lasagna with House-Made Pasta & Marinara

Course 4: Zabaione with a Chocolate Cookie and Fresh Berries

Served with house-made Garlic Bread Sticks & finished with Tiramisu Petit Fours

NOV. 16, 2017

A TOUR ACROSS THE WORLD: A CULINARY BUFFET

Carving Station

Entree selections

Hors d'oeuvres stations

Desserts & More!

The first four meals in the series will be served in the Carriage Way and Stone Chapel dining rooms on the Mercyhurst North East campus. Guests should park in the Pearl Street lots and use the entrance on the back west side of the school. Parking is not permitted in the circle by the entrance, but handicapped parking and a ramp are available.

The meals on Nov. 9 and 16 will be served at the Lake View Country Club, 8351 Station Rd. (Rt. 89) in North East. Membership is not required. A full cash bar is available.

Meals are \$30 per person (including tax). Purchase the entire series for \$150 and save \$30.

Seating begins at 6 p.m.
Dinner served at 6:30 p.m.

Reservations are required.
Call 814-725-6333 and leave a message with your name, phone number and number of seats requested.

We will return your call to confirm the reservation. Please notify us as soon as possible if you need to cancel so we may contact guests on our waiting list. Private tables cannot be guaranteed, but we will do our best to accommodate you.

The Fall Dining Series menu will be available at northeast.mercyhurst.edu/dinnerseries.

To join the mailing list or receive a menu electronically, please email Beth Ann Sheldon at bsheldon@mercyhurst.edu. Paper menus are available at the North East Chamber of Commerce.

Thank you for your support.
We look forward to serving you!