OCTOBER 6, 2016 – ERIC GOMOLCHAK
Farm to Table
Course 1: Carbonated Grapes on the Vine with House-Made Crackers and Cheese Assortment
Course 2: Light and Earthy Root Vegetable Salad
Course 3: Herb-Crusted Airline Chicken Breast with Roasted Vegetables and Potatoes
Course 4: Tart Cherry Mint Sorbet over Fresh Fruit

OCTOBER 20, 2016 – DANIELLE WAGNER
Tribute to Renowned Chefs
Course 1: Anthony Bourdain-inspired Onion Soup with Romano and Pecorino
Course 2: Thomas Keller-inspired Potato Rosti with Goat Cheese, Pancetta and Arugula
Course 3: Gordon Ramsay-inspired Beef Brisket with Polenta
Course 4: Julia Child’s Cherry Clafouties with Vanilla Bean Ice Cream

OCTOBER 27, 2016 – ASHLEY DEPONCEAU
Taste of Fall
Course 1: Butternut Squash, Cranberry and Goat Cheese Crostini with a Balsamic Glaze
Course 2: Berry and Kale Salad with Havarti, Raspberry Vinaigrette and Candied Pecans
Course 3: Pumpkin Gnocchi with Venison Osso Buco
Course 4: Caramelized Phyllo and Pumpkin Marshmallow Napoleons

NOVEMBER 10, 2016 – ANJA THEISS
A Night in Italy
Course 1: Mista - Artisan Lettuce and Fresh Herbs and Vegetables in a Red Wine Vinaigrette
Course 2: House-Made Pasta with a Sweet Onion and Creamy Parmesan Sauce with Black Truffle Oil
Course 3: Agnello - Rack of Lamb Served with Butternut Squash Mousseline and Peas Salsa Verde
Course 4: Bruciata – Coffee-Flavored Custard with a Hard Top of Cooked Sugar Served with Berries

NOVEMBER 17, 2016 – ABBY ADAMS
Travels Through Eastern Europe
Course 1: Pagach (a bread, cheese and potato dish) Served with a Cheddar Ale Sauce and House-Made Kielbasa
Course 2: Fresh Green Salad with Crisp Vegetables and a Sour Cream Herb Dressing
Course 3: Mustard-Glazed Roasted Pork Loin with Duchess Potatoes and Roasted Broccoli
Course 4: Baklava with Vanilla Ice Cream

DECEMBER 8, 2016 – TIFFANY MOUNTAIN
MERCYHURST NORTH EAST DINING ROOM
A Break from the Winter
Course 1: Fried Coconut Shrimp with Orange Marmalade Sauce
Course 2: Mandarin Orange Salad with Fresh Greens, Candied Almonds and Vinaigrette
Course 3: Pecan-Crusted Haddock over a Bed of Sautéed Spinach with Pine Nuts and Rice Pilaf
Course 4: Deconstructed Bananas Foster Split

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!