

6th Street Eatery Features
Thursday March 12th, 2020
Student Chef – Summer Peterson

Starter

Spinach and Artichoke Dip

cheese curds, crostini

Light Fare

Duck Pho

roast duck, soba noodles, sage, cabbage, beets

Entrée

Spinach Gnocchi

potato gnocchi, bacon, sun dried tomato

Braised Pheasant

port wine mushroom sauce, red current chutney, grilled asparagus

Dessert

Honey and Cream Cake

sponge cake, poached pear, honey swiss meringue butter cream