Wednesday, April 3, 2019
6:00 PM

BROADMOOR

Bistro

EDUCATION NEVER TASTED SO GOOD

913.993.9752
8200 W. 71st St | Overland Park, KS | 66204

Course 1:

Seasonal Soup
Or
Weekly Farm Salad

Course 2:

Wood Fired Calzone
Student Chef Inspired Creations

Sweet Potato Crostini
Herb Goat Cheese, Candied Cranberries, Toasted Walnuts

Gravlax & Tots
House Cured Salmon, Fried Potato, Traditional Garnishes

Course 3:

Grilled Pork Loin
Chorizo Spiced Pork Loin, Herbed Potato Gratin, Green Apple Sphere, Gremolata

Chicken Cordon Bleu
Cured Ham, Gruyere Cheese, Apple Braised Red Cabbage, Brussel Sprouts, Dijon Cream

Seared Beef Medallion
House Truffle French Fries, Wilted Greens, Béarnaise

Seafood Pasta
House Made Noodles, Scallops, Shrimp, Langoustine, Mussels, Sundried Tomato & Herb Butter

Herb Polenta Cake
Roasted Mushroom Ragu, Caramelized Leeks & Fennel, Whipped Mascarpone

Course 4:

Weekly Pie Special
Student Chef Inspired Creations

Chocolate Crèmeux
Dark Chocolate Brownie, White & Dark Chocolate Mousse, Caramel, English Toffee

Warm Cherry Crepe
Vanilla Fig Puree, Grand Marnier, Jus, Caramelize White Chocolate, Whipped Cream