

Spartan Inn

A four course tasting menu prepared
and served by GJCTC culinary students.

Thursday March 5, 2020
From 3:30 pm to 7:30 pm

\$15 Prix Fixe

Start off with your choice of a soup or salad, followed by an appetizer, choice of entrée, and end with a decadent dessert.

Soup or Salad:

Winter Harvest Salad

Fresh spinach topped with blue cheese, walnuts, cranberries, apples, and served with a balsamic vinaigrette.

or

3 Bean Chili

Appetizer:

Antipasto Plate

Salami, pepperoni, fresh mozzarella and cheddar cheeses, gherkins, green olives, tomatoes, house pickled celery, carrots, and cauliflower served with lavash bread.

Entrée:

Chicken Kiev

Tender breast of chicken breaded and topped with a lemon garlic butter sauce, served with roasted red skin potatoes and garlic green beans.

Spartan Braised Beef

Slow roasted beef in a rich beef broth with carrots, onions and potatoes.

Pan Fried Cornmeal Crusted Catfish

Cajun cornmeal crusted catfish, pan fried to a golden brown and served with roasted red skin potatoes and garlic green beans..

Portobello Pasta

Grilled Portobello caps tossed with roasted red peppers, spinach and tomatoes in a creamy herb Alfredo sauce, over a bed of farfalle pasta.

Dessert:

Tuxedo Mousse

Dark chocolate and Vanilla mousse served with a chocolate crumble.

A different tasting menu each night!

Save the date: April 2, 2020