



THE HERITAGE RESTAURANT, WHERE DINING IS A LEARNING EXPERIENCE

WE HAVE INCLUDED IN THE ENTRÉE PRICE A CHOICE OF APPETIZER, SALAD, OR SOUP TO ENCOURAGE YOU TO TRY DIFFERENT COURSES. THESE CHOICES GIVE OUR STUDENTS THE OPPORTUNITY TO PREPARE MORE DIVERSE MEALS, AND ALLOWS YOU TO ENJOY ALL THAT WE OFFER.

DUCK BREAST 19

CRISPY PEKING STYLE DUCK BREAST WITH LIME-HOISIN SAUCE, PINYIN CHINESE PANCAKES, AND A WARM SHIITAKE SALAD WITH SPROUTS

GARLIC LAMB 24

GRILLED AMERICAN RACK OF LAMB WITH MELTED GARLIC JUS, MOREL MUSHROOM TART TATIN, AND FRIZZLED LEEKS

BRAISED PORK SHANK 18

GENEROUS PORK SHANK, WHITE WINE TOMATO BRAISING JUS WITH MUSHROOMS, GARLIC, AND HERBS; SERVED WITH REGGIANO PARMIGIANO RISOTTO

PORK PORTERHOUSE STEAK 19

TENDER GRILLED PORK STEAK, CRISPY ONIONS, HOMINY AND TOMATILLO STEW, RED CHILI BROTH, AND FLOUR TORTILLAS

Entree
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PORTABELLA SCHNITZEL 15

PORTABELLA MUSHROOM CUTLETS, LIGHTLY BREADED IN AN ALMOND CRUST SERVED WITH A LEMON SAUCE, BRAISED RED CABBAGE, AND CHIVE SPÄTZLE

STEAK AND CHIPS 20

CAST IRON PAN SEARED HANGER STEAK, SLICED THIN AND SERVED WITH HOUSE MADE POTATO CHIPS, MAYTAG BLUE CHEESE, AND PORT WINE SAUCE

STONE BOWL FILLET MIGNON OF TUNA 22

QUICKLY GRILLED TUNA STEAK WITH A SEVEN FLAVORED CRUST SERVED WITH GINGERED VEGETABLES AND CRISPY JASMINE RICE IN A SIZZLING STONE BOWL

OVEN ROASTED CHICKEN BREAST 16

SANDERSON FARMS ALL NATURAL CHICKEN BREAST SERVED WITH TUSCAN WHITE BEAN PUREE, SLOW ROASTED TOMATOES, ZUCCHINI PEARLS, AND SWEET CORN AND POTATO GNOCCHI

PLEASE ASK YOUR SERVER FOR WINE RECOMMENDATIONS AND OUR EVENING SPECIALS

 INDICATES PLANT BASED CUISINE

**Consuming raw or undercooked eggs or meat may increase your risk of food borne illness.*

Starter
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SHORT STACK AND SMOKED SALMON 6

LIGHT AND FLUFFY SILVER DOLLAR PANCAKES WITH COLD SMOKED SALMON, GRILLED RED ONION MARMALADE, MINUS 8 VINEGAR SYRUP, SOUR CREAM, AND SALMON CAVIAR

LOBSTER SOUFFLÉ 6

TWICE BAKED LOBSTER AND JARLSBERG CHEESE SOUFFLÉ WITH A LIGHT LEMON PESTO SAUCE

 **OYSTER MUSHROOMS 6**

CRISPY BLUE OYSTER MUSHROOMS SERVED WITH OUR OWN SIGNATURE CORIANDER CHUTNEY TARTAR SAUCE

 **MOCK EEL 6**

OUR HOUSE SPECIALTY. CRISPY SHIITAKE MUSHROOMS UNIQUELY CUT AND SERVED WITH A SWEET SOY SAUCE SEASONED WITH GARLIC AND GINGER

THE ROCK 14

THIN SLICES OF STRIP STEAK WITH A SOY, GARLIC, AND GINGER SAUCE. GRILLED ON YOUR TABLE ON A VERY HOT ROCK. SERVES TWO OR MORE.

POTATO PIEROGI 6

DELICATE POLISH PASTA FILLED WITH POTATOES, ROASTED GARLIC, AND PARMESAN CHEESE; SERVED WITH A SOUR CREAM AND CARMELIZED ONION SAUCE

 **BAMBOO STEAMER 6**

A MEDLEY OF GARDEN-FRESH VEGETABLES WITH SUMAC AND YOGURT DIPPING SAUCES

SAMBAL BABY OCTOPUS 6

TENDER SPICY BARELY GRILLED OCTOPUS, HONEY AIDLI AND SPICED ALMONDS; SERVED WITH A JICAMA AND PEAR SALAD

BABY BEET TERRINE 5

DELICATE TERRINE WITH GOAT CHEESE MEDALLION, ARUGULA, WALNUT RELISH, AND CRANBERRY VINAIGRETTE

SPINACH DUO SALAD 5

WARM BABY SPINACH WITH BACON LARDONS, TWO DRESSINGS, AND A POACHED EGG

 **CALIFORNIA ZINGER 5**

AVOCADOS, FRESH MINT, AND GRAPEFRUIT WRAPPED IN BIBB LETTUCE LEAVES WITH TOASTED ALMONDS

 **SWEET JUST PICKED CARROT SOUP 4**

BLUE MUSSEL AND SAFFRON BISQUE 6

 INDICATES PLANT BASED CUISINE

Greens

Soup
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