

ONE WORLD RESTAURANT

Welcome To One World – A Student Run Restaurant

We thank you in advance for dining with us. Every guest provides an opportunity for our students to acquire the necessary skills they will need to graduate and use in industry. Thank you for your patience as we prepare the next generation of chefs for success!

This Harvest Menu Runs – October 3rd -18th

Appetizer

- Fried Okra & Goat Horn Peppers, Artichoke Pickle Dip \$5.95
- Dungeness Crab, Coriander – Fennel Slaw, Cornets, Fennel Oil \$6.75 (DF)

Soup & Salad

- Crudités in Bagna Cauda, Gremolata
- Cauliflower Soup, Bitty Butternut, Theo's Cacao Nibs (GF)

Entrees – Includes Cup of Soup or Salad

- Potato Crusted Alaskan Troll Caught Salmon, Beluga Lentils, Chanterelles, Romano Beans \$16.95 (GF)
- Sky & Sage Farms Organic Chicken Breast, Chanterelles, Red Quinoa, Filberts, Pecorino Sabayon \$15.95 (GF)
- Cider Braised Pork Belly & Egg*, Crispy Potato, Shell Bean Sunchoke & Lovage Hash, Fonduta, Demi-glace \$14.95 (GF)
- Painted Hills Beef Tenderloin*, Bleu Fig Butter, Carrot-Fennel Puree, Celeriac Puree, Roasted Figs \$16.95 (GF)
- Basil & Roasted Eggplant Agnolotti, Blistered Cherry Tomatoes, Walnut Crème \$12.95
- "Beast Feast" Cut of the Day Featuring 100% grass finished, humanely raised lamb from Jones Farms. Our Students have carefully prepared today's cut from the whole animal in keeping with our commitment to sustainability. \$Market Price

Parties of 5 or more will be presented with one check.

*Eating raw or undercooked foods may increase your risk of food borne illness.

Please inform your server of any food allergies or dietary restrictions, adaptations available.

Vegan selection available upon request.

GF= Gluten Free; DF=Dairy Free; Veg=Vegan