

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!

A modified version of this menu will be available January 14th and 15th, 2020.

The full Northwest Menu Runs January 21st – 24th, 2020

Appetizer

Licorice Clams, Big Beans, House-made Bacon, Mojito Pistou (GF) \$6.25

Dungeness Crab Cake, Crab Fennel Slaw, Crab Butter, Caviar \$8.75

Soup & Salad

2 Beet, Rogue Bleu Fritter, Pomegranate-Tangerine Vinaigrette
Cauliflower Soup, Bitty Butternut, Theo's Cacao Nibs (GF)

Entrees – Includes Cup of Soup or Salad Above

Potato Crusted Salmon*, Beluga Lentils, Foraged Mushrooms, Romanesco (GF) \$16.95

Sage & Sky Farms Organic Chicken Breast, Yellow Foot Chanterelles, Red Quinoa, Filberts*, Pecorino Sabayon (GF) \$15.95

Pork Belly & Egg, Crispy Potato, "Pretzeled" Chestnut* Puree, Kumquats, Squash Agrodulce, Brussels Sprouts (GF) \$14.95

Cider Braised Short Ribs, Celeriac Smash, Frizzled Roots (GF) \$15.95

Rye-Ricotta Cavatelli Yellow Foot Chanterelles, Roasted Parsnips, Cauliflower, Lemon Tarragon Sauce, Pine Nut*-Coffee "Crumble", Parmesan Broth (Vegan Option Available) \$14.95

"Beast Feast" Cut of the Day \$Market Price

Featuring 100% grass fed, humanely raised lamb from Sky & Sage Farm. Our students have carefully prepared today's cut from the whole animal in keeping with our commitment to sustainability.

*Some of our dishes are cooked rare, may contain raw eggs or nuts. Consumption of these products may be hazardous to your health.

Please inform your server Eating raw or undercooked foods may increase your risk of food borne illness.