

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 is the Yin-Yang “Healing” Menu

Appetizer

- Seared Scallop*, Fennel Salad, Meyer Lemon Vinaigrette (*GF,DF*) \$4.75
- Sumac Encrusted Ahi*, Edamame, Red Pepper Vinaigrette (*GF,DF*) \$4.75
- Seared Beef Tenderloin*, Buckwheat Noodles, Green Olive Tapenade (*DF*) \$5.75
- Dry Seared Broccoli, Garlic Chips, Red Chili, Lime (*GF,DF*) \$3.50

Soup & Salad

- Ginger Chicken Consomme, White Beans, Bloomsdale Spinach (*DF*)
- Scallion, Red Rice & Celery Salad, Cashew “Cheese”, Peppercorn Honey Vinaigrette (*VEG*)

Entrees – Includes Cup of Soup or Salad Above

- Cape Cleare Salmon, Ginger Grapefruit Glaze, Red Quinoa Leek Bundle (*GF, DF*) \$16.95
- Tea Smoked Duck Strudel, Roasted Mushroom Jus (*DF*) \$15.95
- Crown S Ranch Pork, Chaing Mai Curry Sauce, Alkaline Noodles, Pickled Mustard Greens (*DF*) \$15.95
- Kuri Squach Quinoa, Popped Buckwheat, Foraged Mushrooms, Roasted Carrots Beet Walnut Sauce (*GF,Veg*) \$14.25

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

** Items on this menu may contain peanuts and tree nuts.

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

Please ask your server if you are concerned.

Parties of 5 or more will be presented with one check, acceptable forms of payment will be cash or check.