

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 French Menu Runs – November 27th – December 7th

Appetizer

 Pintxos & Tapas, Please ask your server for today's selection of SCA award winning tapas, daily cephalopods, traditional and modern pintxos, tapas & raciones

Soup & Salad

- Frisee, Mache, Crispy Artichokes, "Fried Egg", Serrano Ham-Sherry Vinaigrette
- Beetroot Soup, Black Cumin, Ajo Blanco, Merlot Oil

Entrees – Includes Cup of Soup or Salad Above

- Black Cod, Chanterelles, Foraged Mushrooms, Tarragon Cress Sauce, Gnocchi Parisienne, Roots \$14.95
- Spot Prawns ala Plancha, Bacalao Stuffed Piquillo Pepper, Mussels ala Nage, Black Rice Paella,
 Saffron Aioli \$13.95
- Duck Confit, Orange Anise Gastric, Braised Red Cabbage, Pine-Nut Crusted Chevre, Buttered Pumpkin \$13.95
- Cider Braised Short Rib, Parsnip "Bone" with Leek "Marrow", Popped Buckwheat Coffee Almond Gremolata \$12.95
- Potato Pave, Chanterelles, Slow Roasted Tomatoes, Puy Lentils, Tomato Water, Truffle Oil \$11.95
- Beast Feast Cut of the Day \$Market Price