

STARTERS

MUSHROOMS

wild mushroom blend, phyllo,
poached egg, truffle oil 10

CALAMARI

roasted tomato sauce, basil,
red onion, red pepper 11

FLATBREAD

grilled flatbread, chicken confit,
hoisin sauce, red onion, scallion,
fontina and mozzarella blend 11

DUCK WINGS

korean gochujang sauce,
kimchi aioli 10

SALADS

ESTB.

salad greens, cucumber, cherry tomato,
red onion, house-made croutons.
Choice of house-made dressing:
ranch, lemon vinaigrette,
balsamic vinaigrette 8

CAPRESE

fresh mozzarella, tomato confit, basil,
artichoke fritters, balsamic glaze 8

TABLE D'HÔTE MENU

YOUR CHOICE OF

SALAD OR STARTER,

ENTRÉE,

DESSERT,

& FRENCH PRESS,

ESPRESSO,

OR HOT TEA

ESTB. is a classroom in which students manage the kitchen and dining room. Our mission is to educate the future hospitality leaders through experiential learning.

We also strive to provide our guests with a unique and fulfilling dining experience.

We regret that we may not be able to accommodate some requests for modifications or substitutions due to the nature of our classroom environment.

Thank you for joining us.

PER UNIVERSITY REGULATIONS WE ARE UNABLE TO ACCEPT GRATUITIES.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.

ENTRÉES

à la carte / table d'hôte

CAMPANELLE

garlic cream sauce, mushrooms, spinach, bacon,
tomato jam

17 / 31

CURRY

chickpeas, roasted root vegetables, spinach,
cauliflower "rice", peas, raita, paneer, grilled flatbread

17 / 31

PORK BELLY

pork belly wrapped loin, white bean and tomato puree,
brussels sprouts

19 / 33

TENDERLOIN OF BEEF

cactus pad, salsa, chile rojo sauce, lime butter,
poblano potatoes gratin

21 / 35

LAMB

braised shank, roasted root vegetable puree, red wine sauce

21 / 35

SALMON

coconut broth, shiitakes, red pepper, onion, broccolini, rice cake

21 / 35

SHRIMP

squid ink pasta, capers, arrabiata sauce, cherry tomatoes, basil,
lemon zest

20 / 34

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