

Foundations Restaurant

Dinner Menu

Appetizers

"Drunken" Shrimp and Scallop Ceviche**
with mango foam, avocado and house chips (8)

Pork Belly
house cured and smoked pork belly with seasonal condiments and garnishes (6)

Artisan Cheese Plate*
selection of four cheeses, served with seasonal fruit, house jam, candied nuts and crostinis (9)

Soup & Salad

Smoked Trout Salad*
with half sour onions, fingerling Yukon potato, cured lemon and dill yogurt (9)

Classic Caesar Salad
fresh romaine, herbed croutons, house Caesar dressing and shaved parmesan (sm.3, lg.5)
add grilled chicken (4)

Avocado Caprese Salad
with red onion, baby tomato, house made Burrata, crispy tortilla strips and balsamic drizzle (9)

Soup of the Day
ask your server for today's student creation
bowl (4) cup (2)

Entrees

Duck Breast**
sweet spiced duck breast, wild mushroom and spring pea risotto, grilled asparagus, cherry demi-glac and truffle oil (18)

Trout **
quinoa crusted trout with a green bean salad, beurre blanc and aruguls (14)

Grilled Filet**
with rhubarb port sauce, blue cheese crumbles, garlic mashed potato and seasonal vegetables (20)

Cauliflower Steak*
on cauliflower puree with golden raisins, candied almonds and asparagus (12)
add grilled chicken (4)

Desserts

Assorted Daily Selections (4)

* Contains ingredients known to be allergens such as nuts and seeds.

** Consuming raw or undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions