

THE REND LAKE COLLEGE  
CULINARY ARTS SHOWCASE  
PRESENTS

# *Around the World in 15 Days*

## **APPETIZERS**

### *Charcuterie Platter*

In-House Cured Summer Sausage, Smoked Salmon,  
Specialty Pickles, Smoked Gouda, with Mustard Aioli,  
served with Crostini

### *Balsamic Bruschetta*

Toasted French Bread topped with Parmesan, Garlic, and Basil

### *Bison Tostadas*

Shredded, Smoked Bison with Sour Cream, Queso Fresco, and  
House-Made Salsa

## **SOUP or SALAD**

### *House Specialty Soup*

French Onion Soup served in a  
Freshly-Made Bread Bowl

### *Soup du Jour*

See your server for our  
fresh soup of the day!

### **Salads – Made Fresh Daily**

#### *House Salad*

Romaine, Watercress,  
Shaved Radicchio, Red Onion,  
and Cherry Tomatoes, with a  
Parmesan-Garlic Vinaigrette

#### *Special Salad*

A Wedge Salad with a  
Bacon Blue Cheese Dressing

(Ranch Dressing or Vinegar & Oil available upon request)

# *Entrees*

## **PORK, BEEF & WILD GAME**

### *Smoked Pork Tenderloin*

Slowly-Smoked with Peach and Bourbon Wood topped with a  
Peach Bourbon Glaze, served with Roasted Reds and  
Grilled Asparagus

### *Twin Surf n Turf Skewers*

Teriyaki Steak Skewer paired with an Herbed-Shrimp Skewer,  
served with Wild Rice and Asparagus

### *Bison Back Ribs*

Bison Back Ribs with an Orange, Honey, and  
Chipotle Barbeque Sauce, served with Fingerling Potatoes and  
Green Beans

## **SEAFOOD, POULTRY & PASTA**

### *Cajun Mahi*

Blackened Mahi Steak with a Cajun Cream Sauce, served with  
Wild Rice and a Vegetable Medley

### *Thyme-Roasted Duck*

Pan-Seared Roasted Duck with Thyme, Cherries, Shallots, and  
a hint of Rosemary with a Pan-Seared Reduction, served with a  
Cauliflower Mash and Brussel Sprouts

### *Gnocchi Pasta*

Basil Gnocchi Pasta with a Pesto Cream Sauce

## **Desserts**

Ask your server for tonight's desserts!

(Warning: The Surgeon General does not recommend the consumption of  
raw or undercooked foods, especially for the young, elderly, and pregnant or  
nursing women)