









Fine dining like never before Cintas Dining Hall Harborside Campus Nov. 19th @ 3:30pm





### Courses

Beets - Caraway (Coco) - Fennel Jam - Cucumber

Chicken - Cherry - Quail Egg - Mousse

Rabbit - Frisée - Onion - Pickle (30\$ supplement)

Duck - Bok Choy - Horseradish - Arugula

Mushroom - Potato - Onion - Jus

Butternut Squash - Apricot - Sunflower - Maple

## Wine Pairing

(30\$ supplement)

## Beverages

Potpourri Margarita - 8

Westminster Mule - 7

Elderflower Shirley Temple - 8

Outland Sour - 9

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you or any guests have an allergy or dietary restrictions then please inform your server and we will accommodate to the best of our abilities \*



# **utland** Beverage Menu

#### Wines by the Glass

Anthony Nappa White Pinot Noir, North Fork,	\$12
Long Island, NY 2016 Bridge Lane Chardonnay, North Fork,	\$10
Long Island, NY 2016	ф10
Empire Estate Riesling Dry, Finger Lakes, NY	\$12
VV Ravines Gewurztraminer, Finger Lakes,	\$13
VY 2017	
lieb Cellars Merlot Estate, North Fork,	\$15
Long Island, NY 2015	

#### Wine by the Bottle

\$115
\$75
\$85
\$70
\$100

\$4 \$6

\$16

## Yuengling Light Lager Victory Brewing Kirsch Gose Sour Ale

Beer by the Bottle	
Dogfish Head Pennsylvania Tuxedo APA	\$9
Victory Brewing 4 Font IPA	\$7
Weyerbacher Merry Monks Belgium Ale	\$8

#### Mixed Drinks

Witch's Heart	\$11. <sup>50</sup>
Lemon Highlander	\$7
Flaming Volcano	\$12
Beggar's Banquet	\$10.50
Mott Mulberry	\$12
Cocktails	
Iceberg Margarita	\$10
Comet Cocktail	\$9
Mustard Cocktail	\$11
Dynamo	\$7
Silent Rose	\$9
After Dinner Drinks	
Bluecoat Gin	\$10
Balsam Amaro Americano	\$11
Hochstadter's Rye Whiskey 16 Year Family	\$30
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Jacquin's Blackberry Brandy Wigle Bourbon Small Cask





































