

# Welcome to a uniquely educational dining experience.

*The Midwest Culinary Institute is centered upon education, training, and a passion for the “art” in the culinary and pastry arts degree programs we offer to our students. The Summit is an extension of this vision.*

*Tonight your entire dining experience will be performed by well-trained students under the expert direction of our professional restaurant management team. Our staff consists entirely of Cincinnati State students, most of whom are earning college credit as a part of our co-operative education workplace training program.*

*We hope you enjoy this uniquely educational culinary dining experience. Perhaps you too will learn or experience something new about the world of great food and wine!*

## First Course

### **Spinach**

Bacon, Egg, Caramelized Shallot & Ciabatta 7

### **Endive**

Pear, Blue Cheese, Walnuts & Muscovado Sugar 6

### **Caramelized Sweetbreads**

Pomegranate, Brussels Sprouts & Sherry 9

Concannon Pinot Noir, Central Coast California 9

### **Haricot Vert**

Yukon Potato, Olive, Tuna & Raisin 8

Fess Parker Chardonnay, Santa Barbara California 9.5

### **Sea Scallops**

Celery, Grapefruit & Apple 11

Honig Sauvignon Blanc, Napa Valley 8

### **“French Onion” Soup**

Brioche, Gruyere & Sherry 7

Les Jamelles Chardonnay & La Font du Vent,  
Cotes du Rhone 8

### **Sashimi of Hamachi**

Seaweed, Radish, Turnip & Soy 12

Mandolin Riesling, Monterey 7

## Artisanal Cheese

*To ensure proper temperature, please pre-order before your second course.*

### **Ossau Iraty**

Raw Sheep, Pyrenees, France

### **Old Amsterdam Gouda**

Pasteurized Cow, Gouda, Holland

### **Humboldt Fog**

Pasteurized Goat, California, USA

### **Saint Agur**

Pasteurized Cow, Beauzac, France

## Second Course

### **Crispy Chicken Thigh**

Chorizo, Green Chile, Corn & Pinto Bean 19  
*Zincinnati Zinfandel, Mendocino* 9.5

### **Roasted Duck Breast**

Cous Cous, Cranberry, Leeks & Jus 25  
*Castillo Real Monastrell, Bullas Spain* 8

### **Seared Florida Red Snapper**

Spinach, Daikon, Avocado, Udon & Miso 26  
*Helfrich Pinot Gris, Alsace France* 8

### **Gnocchi**

Butternut Squash, Sage, Brown Butter & Ricotta 19  
*Gabbiano Chianti Classico, Italy* 7

### **Ribeye of Beef**

Polenta, Kale, Wild Mushrooms & Truffle 26  
*Rutherford Ranch Cabernet Sauvignon, Napa Valley* 9

### **Seared Atlantic Salmon**

Fennel, Serrano, Mussels & Smoked Paprika 25  
*Cline Cellars Viognier, California* 8

### **Rack of Lamb**

Cassoulet, Rutabaga, Watercress & Broccoli 26  
*La Font du Vent, Cotes du Rhone* 9

## Third Course

**Artisanal Cheese Course** 12

### **Tres Leche**

Orange, Pink Peppercorn & Goat Cheese 7

### **Chocolate**

Mint, Bourbon, Vanilla & Maple 7

### **Coconut Snow**

Tropical Fruits & Basmati Rice 7

*An 18% service charge will be added to parties of six or more.*