MIT, Chang Building
50 Memorial Drive
Cambridge, MA 02142
Reservation Inquires: scc@mit.edu
FALL PLATED DINNER
Three Courses
$40.00 per guest
Includes Rolls with Butter and Coffee. Minimum 12 guests.

Starters
Escarole & Endive Salad
Red Wine Poached Pears, Pistachio, White Balsamic Vinaigrette
Burrata
Pink Lady Apple, Little Gem Lettuce, Toasted Pumpkin Seed, Apple Cider Vinaigrette

Fall Salad
Fall Squashes, Baby Kale, Caramelized Brussel Sprouts, Aged Goat Cheese, Spiced Cranberry Apple Vinaigrette

Risotto
Wild Mushroom Risotto, Ragout of Mushrooms, Crisp Shallots

Butternut Squash Soup
Sautéed Local Apple, Candied Walnut Cardamom Cream

Main
Pan Seared Skuna Bay Salmon
Smoked Pepper Spätzle, Roasted Acorn Squash Micro Celery, Lemon Vinaigrette
Pepper Crusted NY Sirloin
Roasted Acorn Squash, Sautéed Greens, Pomegranate Gastrique
Citrus Anise Brined Organic Chicken
Sweet Potato, Quinoa and Kale, Roasted Maitake, Cider Calvados Reduction
Herb Crusted Cod
Butternut Squash & Green Pea Succotash, Carrot Coriander Emulsion
Maple Glazed Pork Tenderloin Medallions
Sautéed Mustard Greens, Baby Carrots, Cider Gastrique

Herb Polenta
Baked Wild Mushroom Herb Polenta, Cassoulet of Heirloom Beans, Crispy Kale, Shaved Parmesan

Sweets
Pumpkin Ginger Cheesecake
Ginger Snap Crust, Cinnamon Whipped Cream, Pumpkin Seed Brittle
Local Apple Cider Tiramisu, Apple Butter
Strawberry S’mores Tart
Graham Cracker, Milk & Dark Chocolate, Strawberry Jam, Toasted Marshmallows