SPRING

PLATED DINNER MENU

MIT, Chang Building
50 Memorial Drive
Cambridge, MA 02139
Reservation Inquires: scc@mit.edu
Spring Plated Dinner
Includes Rolls, Butter, Coffee Service, Minimum of 12 Guests
Three Courses: $40.00 per guest

Starters

Roasted Spring Vegetable Salad
French Feta, Prosciutto, Sorrel-Rhubarb Purée

Roasted Baby Beet & Local Spring Greens Salad
Vermont Goat Cheese Mousse, Horseradish Vinaigrette

Cara Cara Orange & Local Spring Greens Salad
Watermelon Radish, Fennel, Pecorino, Meyer-Lemon Vinaigrette

Chilled Garden Pea Soup with Mint

Mains

Garlic Thyme-Marinated Flank Steak
Tri-Color Fingerling Potatoes, Roasted Onion Chimichurri

Roasted Atlantic Cod
Green Pea & New Potato Cake, Sautéed Pea Tendrils, Spring Garlic

Braised Short Rib
Risotto Milanese, Grilled Baby Vegetables, Port Reduction

Herb-Crusted Chicken Breast
Fava Bean & Spring Pea Risotto, Meyer-Lemon Nage, Amaranth

Pan-Seared Skuna Bay Salmon
Roasted Fingerling Potatoes, Sautéed Greens, Lobster Nage

Spring Vegetable Tajin
Jeweled Basmati Rice, Black-Eyed Pea Falafel, Mint

Dessert

Raspberry Lemon Cake
Tropical Fruit, Blood Orange Coulis

Key Lime Pie
Strawberry-Rhubarb Compote
Mango Mousse Cake
Raspberry Coulis