Fulford's Restaurant

Proudly Presents Student Chef

Jill Smallwood

Wednesday March 14, 2018

Forest Mushroom Strudel

Windmill Farms mushroom and *Crosswind Farms* goat cheese strudel
served with baby arugula tossed in balsamic vinaigrette and crispy beet chips

Roasted Red Pepper and Potato Soup

A blend of roasted red peppers, caramelized onions and potatoes
finished with *Crosswind Farms go*at cheese.

Pink Grapefruit Sorbet

Pan Seared Chicken Suprême

Stuffed with student made double smoked bacon and leeks
napped with a shiitake mushroom sauce, with creamy mashed potatoes
sautéed sugar snap peas and carrots.

Armenian Orange Cake

Decadent Armenian orange cake topped with Grand Marnier infused whipped
cream and chocolate garnish.