



WELCOME TO A UNIQUELY "EDUCATIONAL" CULINARY 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 the "co-op" workplace training program.

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

~First Course~

Endive - Pear, Blue Cheese, Walnuts & Muscovado Sugar	6
Foie Gras - Fig, Honey & Funnel Cake <i>Merryvale Antigua, Napa Valley ~ 9</i>	18
Smoked Trout - Beets, Horseradish & Grapefruit <i>Fess Parker Chardonnay, Santa Barbara California ~ 9.5</i>	9
Sea Scallops - Passion Fruit, Bok Choy & Bacon <i>Honig Sauvignon Blanc, Napa Valley ~ 8</i>	11
White Cheddar Soup - Mustard, Stout & Pretzels <i>Samuel Smith Oatmeal Stout ~4.5</i>	7
Shrimp – Seaweed, Cucumber, Sriracha & Rice <i>Mandolin Riesling, Monterey ~ 7</i>	11

~Artisanal Cheese~

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

Ossau Iraty * Raw Sheep * Pyrenees, France

Old Amsterdam Gouda * Past. Cow * Gouda, Holland

Humboldt Fog * Past. Goat * California, USA

Saint Agur * Past. Cow * Beauzac, France



~Second Course~

Roast Turkey – Hericot Vert, Sweet Potato & Herb Stuffing <i>Concannon Pinot Noir, Central Coast California ~ 9</i>	19
Roasted Duck Breast - Chestnut, Oats, Fennel & Cranberry <i>Castillo Real Monastrell, Bullas Spain ~ 8</i>	25
Seared Florida Red Snapper -Spinach, Daikon, Avacado, Udon & Miso <i>Helfrich Pinot Gris, Alsace France ~ 8</i>	26
Fettucini – Brussels Sprouts, Parmesan & Truffle <i>Gabbiano Chianti Classico, Italy ~ 7</i>	19
Pot Roast – Classic Flavors <i>Rutherford Ranch Cabernet Sauvignon, Napa Valley ~ 9</i>	24
Seared Skate Wing - Parsnip, Lemon, Caper & Black Garlic <i>Cline Cellars Viognier, California ~ 8</i>	24
Rack of Lamb - Cassoulet, Rutabaga, Watercress & Broccoli <i>La Font du Vent, Cotes du Rhone ~ 9</i>	26

~Third Course~

Artisanal Cheese Course	12
Apple – Brown Butter, Chamomile & Cardamom	7
Pumpkin Pie Soup – Cinnamon, Rum & Caramelized Dairy	7
Chocolate – Nutella, Brioche, Quince & Orange	7
Assiette of Pastry	11

~an 18% service charge will be added to parties of 6 or more~