University of Akron-Bistro Café
Talk of the Town Menu
2/21/13

Soup: Roasted Corn and Smoked Chicken Chowder

Salad: Wedge of Baby Lettuce-Mesclun Greens with Candied Walnuts, Diced Tomato, Cucumber, and Crumbled Bleu Cheese with Sun-Dried Tomato Ranch

ENTREES:

MEDALLIONS OF VEAL CHASSEUR-$17.95
With Madeira Wine, Garlic, Sliced Mushrooms, Concassé Tomato, Demi Glaze Sauce And Finished with Crumbled Boursin

SEARED SEA SCALLOP-$18.95
On Corn Puree and Herbal Aioli

BREAST OF CHICKEN MILANISE-$15.95
Herbal Breaded with Lemon-Caper Dill Sauce

SIRLOIN STEAK BLEU-$17.95
With Caramelized Port Wine Onions Topped with Bleu Cheese

BROWN RICE AND BROCCOLI-$13.95
With Carrot Rounds, Mushrooms, and Teriyaki Sesame Glaze

BLEU BURGER-$7.95
Served with French Fries and Lettuce and Tomato

TURKEY BLT WRAP-$7.95
With Shredded Lettuce, Tomato, Cheddar Cheese, Bacon served with French Fries

SPINACH & PEAR SALAD-$8.95
With Dried Cranberries, Candied Walnuts, Brie Cheese, Crispy Sweet Potatoes With a Maple-Vanilla Vinaigrette

DESSERT

Peach Melba over Yellow Cake with Vanilla Ice Cream

University of Akron-Bistro Café

Talk of the Town Menu

2/28/13 Chef Manager: Kayla Fischer

Soup: Italian Wedding Soup-Italian miniature meatballs, garlic, chicken broth with onions, celery, carrots, red bell peppers, pasta, and snipped basil
Salad: Caprese Salad-Fresh Mozzarella, basil, and tomatoes sliced and layered, drizzled with Extra Virgin Olive oil
Bread: Focaccia-Flat oven baked Italian bread

All entrees include above items, Creamy Risotto with Parmesan Cheese, and Sautéed Spinach tossed in Extra Virgin Olive oil

ENTREES:

MEDALLIONS OF VEAL CHASSEUR-$17.95
With Madeira Wine, Garlic, Sliced Mushrooms, Concassé Tomato, Demi Glaze Sauce And Finished with Crumbled Boursin

SEARED SEA SCALLOP-$18.95
On Corn Puree and Herbal Aioli

BREAST OF CHICKEN MILANISE-$15.95
Herbal Breaded with Lemon-Caper Dill Sauce

CHICKEN PARMESAN-$15.59
Breaded Chicken baked with Parmesan with Marinara Sauce

PIZZA BIANCA-$14.99
Personal Pizza topped with Mozzarella, Parmesan, and Arugula Sprigs

BLEU BURGER-$7.95
Served with French Fries and Lettuce and Tomato

TURKEY BLT WRAP-$7.95
With Shredded Lettuce, Tomato, Cheddar Cheese, Bacon served with French Fries

SPINACH & PEAR SALAD-$8.95
With Dried Cranberries, Candied Walnuts, Brie Cheese, Crispy Sweet Potatoes With a Maple-Vanilla Vinaigrette

DESSERT

S'more Bars-Graham Cracker, Homemade Chocolate Chip Cookies Topped with toasted Marshmallows

University of Akron-Bistro Café
Talk of the Town Menu
3/7/13 Chef Manager: Sara Rudy

Appetizer: Crab Apple Salad with Apple Chips

Salad: Fresh Butternut Squash Salad with Goat Cheese and Raspberry Vinaigrette

Bread: Dinner Rolls with Chive Butter

ENTREES:

MEDALLIONS OF VEAL CHASSEUR-$17.95
With Madeira Wine, Garlic, Sliced Mushrooms, Concassé Tomato, Demi Glaze Sauce And Finished with Crumbled Boursin

SEARED SEA SCALLOP-$18.95
On Corn Puree and Herbal Aioli

BREAST OF CHICKEN MILANISE-$15.95
Herbal Breaded with Lemon-Caper Dill Sauce

GRILLED CHILI LIME SALMON-$14.95
With Fresh Avocado Salsa, Jasmine Rice with Ginger and Garlic

QUINOA CURRY-$16.95
With Black Quinoa and Fresh Mixed Vegetables Sauté with a Coconut Curry Sauce

BLEU BURGER-$7.95
Served with French Fries and Lettuce and Tomato

TURKEY BLT WRAP-$7.95
With Shredded Lettuce, Tomato, Cheddar Cheese, Bacon served with French Fries

SPINACH & PEAR SALAD-$8.95
With Dried Cranberries, Candied Walnuts, Brie Cheese, Crispy Sweet Potatoes With a Maple-Vanilla Vinaigrette

DESSERT

Chocolate Mousse Cake with Fresh Raspberries

University of Akron-Bistro Café

Talk of the Town Menu

3/14/13 Chef Manager: Andrew Peters

Salad: Wilted Spinach Salad with Feta Vinaigrette
Bread: Soft Yeast Dinner Rolls

All entrees include above items, Reuben Fritters with Homemade 1000 Island Dressing, Grilled Asparagus with Sea Salt, Rice Pilaf, and Dessert

ENTREES:

MEDALLIONS OF VEAL CHASSEUR-$17.95
With Madeira Wine, Garlic, Sliced Mushrooms, Concassé Tomato, Demi Glaze Sauce And Finished with Crumbled Boursin

SEARED SEA SCALLOP-$18.95
On Corn Puree and Herbal Aioli

BREAST OF CHICKEN MILANISE-$15.95
Herbal Breaded with Lemon-Caper Dill Sauce

CRAB CAKES-$17.95
Jumbo Lump Crab Meat, Onions, Celery, Saltine Crackers, Pan Fried with a Chipotle Mayo

EGGPLANT PARMESAN-$13.95
Eggplant Slices, Breaded in Herbed Breadcrumbs Layered with a Ricotta Cheese Mix, Topped with Tomato Sauce and Mozzarella Cheese

BLEU BURGER-$7.95
Served with French Fries and Lettuce and Tomato

TURKEY BLT WRAP-$7.95
With Shredded Lettuce, Tomato, Cheddar Cheese, Bacon served with French Fries

SPINACH & PEAR SALAD-$8.95
With Dried Cranberries, Candied Walnuts, Brie Cheese, Crispy Sweet Potatoes With a Maple-Vanilla Vinaigrette

DESSERT-*Banana or Vanilla Pudding*
Rich pudding with either caramelized bananas or strawberry syrup

University of Akron-Bistro Café

Talk of the Town Menu

3/21/13 Chef Manager: Angella Kerns

Appetizer: Vidalia Onion Tartlets-Caramelized sweet Vidalia onions in buttery, flakey pastry
Salad: Mixed Greens with Goat Cheese, Walnuts, and Dried Cranberries in a Dijon-thyme vinaigrette
Bread: Cheddar Cheese Biscuits

All entrees include above items, Roasted Red Potatoes with garlic and herbs, Herbed Asparagus with thyme butter, and Dessert

ENTREES:

MEDALLIONS OF VEAL CHASSEUR-$17.95
With Madeira Wine, Garlic, Sliced Mushrooms, Concassé Tomato, Demi Glaze Sauce And Finished with Crumbled Boursin

SEARED SEA SCALLOP-$18.95
On Corn Puree and Herbal Aioli

BREAST OF CHICKEN MILANISE-$15.95
Herbal Breaded with Lemon-Caper Dill Sauce

CHICKEN BREAST WITH SAUTEED MUSHROOMS-$16.95
With mushrooms, oregano, and citrus

BACON-WRAPPED BEEF TENDERLOIN ROAST-$17.95
Beef Tenderloin Roast wrapped in Smoky Bacon

BLEU BURGER-$7.95
Served with French Fries and Lettuce and Tomato

TURKEY BLT WRAP-$7.95
With Shredded Lettuce, Tomato, Cheddar Cheese, Bacon served with French Fries

SPINACH & PEAR SALAD-$8.95
With Dried Cranberries, Candied Walnuts, Brie Cheese, Crispy Sweet Potatoes With a Maple-Vanilla Vinaigrette

DESSERT: *Boston Cream Pie-A classic New England dessert: layers of yellow cake filled with creamy custard and topped with a dark chocolate ganache*

University of Akron-Bistro Café

Talk of the Town Menu

4/4/13 Chef Manager: Natasia Kitchens

Soup: Cream of Potato-A Creamy Soup with Redskin Potatoes Garnished with Chives
Salad: Caesar Salad-Chopped Romaine Tossed with Caesar Dressing with Parmesan Cheese and Croutons
Bread: Baked Homemade Garlic Bread

All entrees include above items, Roasted Redskin Potatoes Tossed with Salt, Pepper, and Rosemary, Steamed Broccoli Florets Lightly Drizzled with Butter, and Dessert

ENTREES:

MEDALLIONS OF VEAL CHASSEUR-$17.95
With Madeira Wine, Garlic, Sliced Mushrooms, Concassé Tomato, Demi Glaze Sauce And Finished with Crumbled Boursin

SEARED SEA SCALLOP-$18.95
On Corn Puree and Herbal Aioli

BREAST OF CHICKEN MILANISE-$15.95
Herbal Breaded with Lemon-Caper Dill Sauce

PASTA ALFREDO-$10.95
Fettuccine Pasta Tossed in a Creamy Alfredo Sauce

BAKED TILAPIA-$14.95
A Lightly Seasoned Baked Fillet

LASAGNA BOLOGNESE-$15.95
Baked Lasagna Loaded with Meat, Vegetables, and Cheese

BLEU BURGER-$7.95
Served with French Fries and Lettuce and Tomato

TURKEY BLT WRAP-$7.95
With Shredded Lettuce, Tomato, Cheddar Cheese, Bacon served with French Fries

SPINACH & PEAR SALAD-$8.95
With Dried Cranberries, Candied Walnuts, Brie Cheese, Crispy Sweet Potatoes With a Maple-Vanilla Vinaigrette

DESSERT-*Milk Chocolate Frosted Layer Cake Topped with Ganache and Chocolate Shavings*

University of Akron-Bistro Café

Talk of the Town Menu

4/11/13 Chef Manager: Stephanie Livengood

Appetizer: Almond Stuffed Dates a la Fleur de Sel
Salad: Mixed Greens with classic French Vinaigrette
Bread: Crostini topped with Goat Cheese Spread and Tomato Tapenade

All entrees include above items, Potatoes with Garlic and Rosemary, Carrots seasoned with Sea Salt and freshly ground Pepper, and Dessert

ENTREES:

MEDALLIONS OF VEAL CHASSEUR-$17.95
With Madeira Wine, Garlic, Sliced Mushrooms, Concassé Tomato, Demi Glaze Sauce And Finished with Crumbled Boursin

SEARED SEA SCALLOP-$18.95
On Corn Puree and Herbal Aioli

BREAST OF CHICKEN MILANISE-$15.95
Herbal Breaded with Lemon-Caper Dill Sauce

PORTOBELLO MUSHROOM LASAGNA-$14.95
Pasta and Mushrooms layered in a creamy Béchamel Sauce, topped with Parmesan Cheese

CHICKEN DIJON-$15.95
Boneless Chicken Breast Baked in a White Wine and Dijon Mustard Sauce, Garnished with Red Grapes and Watercress

BLEU BURGER-$7.95
Served with French Fries and Lettuce and Tomato

TURKEY BLT WRAP-$7.95
With Shredded Lettuce, Tomato, Cheddar Cheese, Bacon served with French Fries

SPINACH & PEAR SALAD-$8.95
With Fresh Pear, Dried Cranberries, Candied Walnuts, Brie Cheese, Crispy Sweet Potatoes With a Maple-Vanilla Vinaigrette

DESSERT

Lemon Icebox Torte