

One College Avenue
Williamsport, PA 17701
www.pct.edu/lejeunechef

For reservations call (570) 320-CHEF



Brunch: Check our Web site for Brunch dates.
Lunch: Monday – Friday, 11:30 a.m. - 1:30 p.m.
Dinner: Wednesday – Saturday, 5:30 - 8 p.m.

Check our Web site for closings.

Pacific Northwest

April 13th

Appetizers

Choice of one :

Calamari Puffs

*Fried squid and Asiago cheese, deep fried and accented with mango.
Inspired by Bert Cutino, former Distinguished Visiting Chef and Sardine Factory owner*

Talkeetna Pasties

*Braised beef, root vegetable pastry.
Inspired by the chef at the historic Roadhouse in Talkeetna, Alaska.*

Soups

Choice of one :

Miso with Nori

Fermented soy, rice, barley with seaweed and fresh mushrooms

Carrot and Red Lentil

Asian influenced with coconut

Salads

Choice of one :

Buckwheat Soba Noodles and Grilled Vegetables

Sesame vinaigrette

Warm Tofu

Grilled, with mixed greens and Alaskan Fireweed Vinaigrette

An Education in Fine Dining

Le Jeune Chef, operated by the School of Hospitality, is a fine-dining experience that offers real-life training to Baking and Pastry Arts, Culinary Arts, and Hospitality Management students. It is also one of the most highly sought-after dining pleasures in our area and offers the region's most extensive, award-winning wine list. The restaurant is open year-round. Le Jeune Chef offers gift certificates. AAA members receive a 10% discount.

**Pennsylvania College
of Technology**

PENNSTATE



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Entrée

Halibut with Leeks, Peppers and Olives

Slow roasted with whipped potatoes and parsnips

Salmon with Olympia Oysters

Wood oven baked with sweet rice wine ginger broth and green bamboo rice

Hot Pot Pork

Vietnamese style braised pork, coconut caramel sauce, poached egg

Short Ribs

Ginger braised, pickled cabbage, Soman noodles

Cheese Cart

Enjoy our selection of regional cheeses after your meal

Dessert

Prepared by our professional pastry chefs, students, and faculty

Regional American Cuisine - \$ 30.95 Prix Fixe

Includes coffee, tea, and iced tea. All other beverages priced separately.

~15% service charge and 6% sales tax will be added to the check~

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