

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.

Southwest

April 27th

Appetizer

Choice of one :

Corn Crepes

Duck Confit, BBQ Sauce

Shrimp tacos

Pico de Gallo, guacamole

Soup

Choice of one :

Roasted Poblano and Potato

With smoked ham

Sorbet

Avocado Tangerine Lime

Salad

Choice of one :

Texas Game Bird

Smoked and grilled, southwestern vegetables, mint vinaigrette

Prairie Field Salad

Native Goat cheese fritters, avocado tomatillo dressing, apple-cinnamon oil

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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Entrees

Chili Dusted Sea Scallops

Broiled with Chipotle powder, smokey tomato sauce

"Pechugas Bahia"

Marinated and grilled chicken breast, hearts of palm, jalapeno peppers, tomato, coconut lime sauce

"Puerco en Mole"

Roasted pork loin, peanut mole

Corn Crusted Halibut

Coconut glazed fillet, potato crab hash, tangerine sauce

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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