THE VIKING CAFE

Starter

Crab Flan with Jersey General Mango Salsa
Garnished with lightly-dressed micro greens

Onion Soup en Croute
Classic French Onion soup topped w/ gruyere puff pastry

Crispy Pork Belly
Slow-cooked in chicken stock, then rendered until crispy, drizzled with dark cherry balsamic

Main Course

Old fashioned Peppered-Bacon Cheese Burger
w/house made mayonnaise on brioche bun
Short-rib and flank steak are freshly ground with a hint of smoked sea salt and seared to medium well. Our half-pound burger is topped w/ peppered bacon and cheddar cheese, served on toasted brioche bun with our freshly made mayonnaise.

Our Pulled Pork w/pickled onions & jalapenos on challah roll w/spicy mayo
Pork shoulder is seasoned in cinnamon-chipotle-rub and then seared on grill and finished by pressure cooker in a combination of chicken stock and citrus BBQ sauce. Served with house pickled jalapeno and onions on challah roll w/ spicy chipotle mayonnaise.

Fish and chips
Vodka and beer battered cod fried crisp w/ house-made tartar sauce. Served with hand-cut fries.

Hand-Cut Noodles w/ duck confit marsala sauce
Hand cut egg pasta tossed in a marsala sauce with duck confit and finished with grated parmesan.
Sides

**Health Salad**
A blend of cabbage, carrots, cucumber, peppers and onions all join together in a dressing of vinegar, sugar and oil to tantalize your taste buds in such a wonderful fashion.

**Hand-Cut, Truffle French Fries**
Russet potatoes deep fried to a dark golden brown are lightly kissed with truffle salt.

**Ratatouille**
Classic French side dish - eggplant and tomatoes along with their vegetable and herb colleagues are roasted together to provide fragrance and flavor to accompany any entrée choice.

Dessert

**Beignets**
Reminiscent of New Orleans, in the spirit of French Cafes, these light donut pillows are fried golden brown with sauce(s) served tablesid.

**Milk chocolate crème brulee**
This classic custard, flavored with milk chocolate, will be the perfect ending to your café experience.

*Menu is subject to change each week*

*Tickets must be purchased in advance through MCCC Bursar*

*Seating on Thursdays, between 5:45 pm and 6:15 pm – Guests will not be admitted after 6:30 pm.*

*Maximum party size is 6 guests*

*Dining room will be cleared and close at approximately 7:30 pm*

*Tickets are non-refundable and only valid for specified date*