



Hilary J. Boone Center
at the
University of Kentucky

Plated Lunch Options

\$21.00 per Person

V-Vegetarian | VG-Vegan | G-Gluten Free

Starters (Select One)

Center Salad with Artisan Greens, Tomatoes, Artichokes, Cucumbers, Pickled Carrots, Sunflower Seeds, and Balsamic Vinaigrette (V, VG, GF)

Baby Iceberg Wedge with Blue Cheese Crumbles, Grape Tomato, Egg, Apple Wood Bacon, and Buttermilk Herb Dressing

Petite Caesar with Parmesan, White Anchovy, and Croutons

Chef's Soup Du Jour

Entrées (Select One)

Dijon Chicken

with Fresh Tarragon, Cremini Mushrooms, Brussels Sprouts, and Potatoes Rissole

Kentuckyaki Salmon

Honey Soy Glaze, Black Rice, and Shitake and Bok Choy Stir Fry

Seth's Shrimp and Grits

with Andouille Sausage Gravy, Wiesenberger Cheese Grits, Trinity Vegetables, and Scallions

Faro Risotto

with Peas, Wild Mushrooms, Butternut Squash, Leeks, and Rich Mushroom Broth (V, VG)

Desserts (Select One)

Old School Carrot Cake with Citrus Cream Cheese Icing and Candied Ginger (V)

Chocolate Chess Pie with Whipped Crème Fraiche (V)

Bourbon-Chocolate Cream Pie with Candied Pecans

Lemon Cheesecake with Lemon Curd and Fresh Raspberries

Raspberry Lime Fool with Coconut Tuile

Pistachio Cake with Local Honey and Tahitian Vanilla Buttercream

Prices do not include 20% Service Charge and 6% Sales Tax when applicable

Revised March 2017

*500 Rose Street * Lexington, KY 40506-0014 * 859-257-1133 * Fax 859-257-3568 * boonecenter.uky.edu*



Hilary J. Boone Center
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Plated Lunch Options

\$25.00 per Person

V-Vegetarian | VG-Vegan | G-Gluten Free

Starters (Select One)

***Bibb and Citrus Salad** with Tender Bibb Lettuce, Citrus Supremes, Candied Almonds, Avocado, and Citrus Poppy Seed Dressing (V,GF)*

***Baby Spinach and Strawberry Salad** with Baby Spinach, Shaved Fennel, Sliced Strawberries, Shaved Red Onion, Walnuts, and Strawberry Balsamic Vinaigrette (V,VG,GF)*

***Valencian Kale Salad** with Baby Kale, Olives, Roast Red Peppers, Golden Raisins, Citrus, and White Balsamic Vinaigrette (V,VG,GF)*

Chef's Soup du Jour

Entrées (Select One)

Braised Beef Short Ribs

with Chive Mashed Potatoes, Grilled Asparagus, Red Wine, and Rosemary

Sweet Ginger Glazed Salmon

with Edamame Succotash, Sesame Spinach, and Crispy Lotus Root

Chicken Saltimbocca

with Prosciutto, Smoked Mozzarella, Creamy Polenta, Roasted Broccoli, and Mustard-Sage Sauce

Buttermilk Brined Fried Chicken

with Chive Mashed Potatoes, Southern Style Green Beans, and Sawmill Gravy

Brined and Smoked Pork Tenderloin

with Wiesenberger Cheddar Grits, Braised Kale Greens, and Peach-Pepper Jelly Glaze

Cauliflower Kafta

with Masala, Basmati Rice, and Rich Tomato Gravy (V,VG,GF)

Desserts (Select One)

***Fresh Berry Shortcake** with Honey Whipped Crème Fraiche and Berry Syrup*

***Chocolate Espresso Mousse Parfait** with Candied Hazelnuts and Chocolate Garnish*

Nutella Crème Brule

***Maple Mascarpone Cheesecake** with Fresh Blueberries and Sea Salt Caramel*

***Transparent Pie** with Blueberry Sauce and Whipped Cream*

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