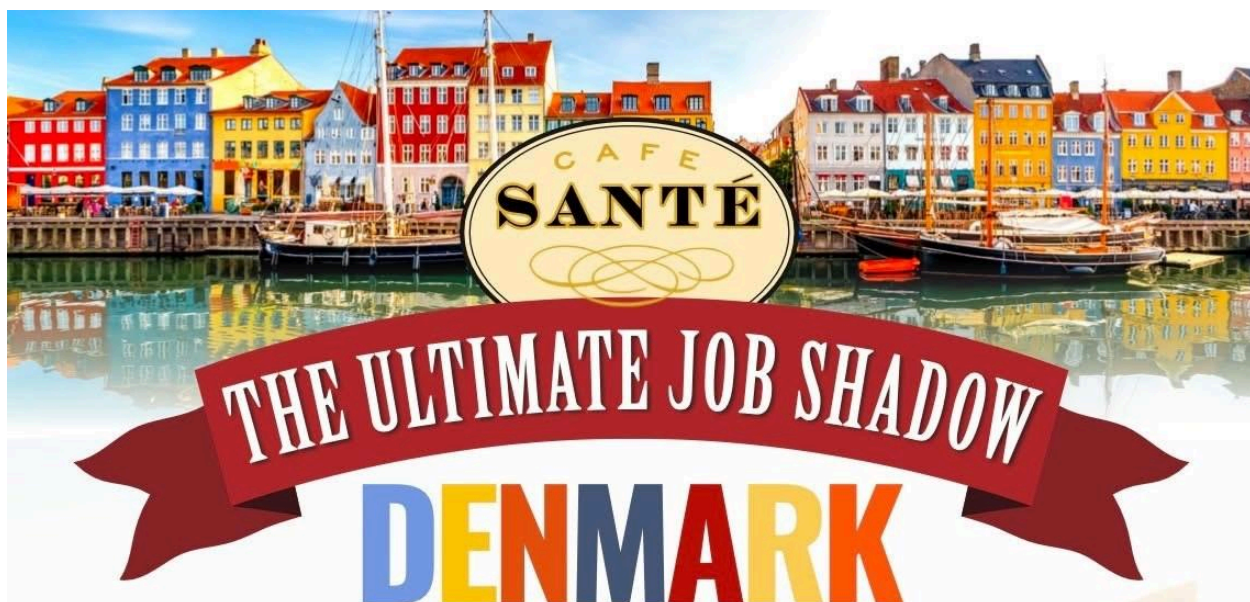




TUESDAY, FEBRUARY 4 • 5 to 9 P.M.

Call ahead seating or carryout available: 231-582-8800

CREATED, PREPARED & SERVED BY THE BCHS CULINARY STUDENTS.

A unique job shadowing event where the students help create & participate in, a real-world dining experience.



PRIX FIXE 3 COURSE MEAL \$27

Ala Entrée \$19 / Ala Starter or Dessert \$7

HORS D'OEUVRES

SMØREBRØD

Literally translated to "buttered bread" Smørebrød are open faced sandwiches served on traditional Danish rye bread.

Provided is a sampling from the sea of Denmark and Michigan prepared for you on house-made Rugbrød:

Creamed herring with cucumber dill & onion | Akvavit cured lox with apple, sweet mustard dill sauce, red onion

Cross's smoked whitefish pate with cucumber & cured carrot | Alderwood smoked shrimp, Havarti, hard egg, radish & caraway mustard

-or-

FRIKADELLER

Pork & veal meatballs, pan fried and served in brown gravy with cream, parsley & picked red cabbage

ENTRÉE

STEGT FLÆSK MED PERSILLESØVS

National dish of Denmark; pan fried pork belly cutlets, fried onions, apples, & caramelized potato in parsley sauce

DESSERT

APPLE CAKE (ÆBLEKAGE)

Spiced butter cake, apple butter & cinnamon sugar tart apple; Served with whipped cream

PROCEEDS FROM THE EVENT AND 100% OF NORTHWOODS SODA SALES GO BACK TO THE STUDENT FUND FOR THEIR YEAR END CULINARY TRIP.