

# John Purdue Room

# JPR

AT MARRIOTT HALL

## DINNER MENU

Spring 2019

### Starters & Salads

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<b>Soup of the Day</b>	Cup 5   Bowl 8
<b>French Onion Soup Gratinée</b> Sweet onions, beef stock, French bread croutons, gruyère cheese	6
<b>Iceberg Wedge Salad</b> Bacon, radish, onion, tomato, chopped egg, house-made bleu cheese dressing	6
<b>Crab Imperial</b> Baked crab dip, parmesan crust, grilled pita bread	7

### Entrées

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<b>Chinese Three-Cup Chicken</b> Slow-braised chicken, spicy soy & sesame sauce, jasmine rice, stir-fry vegetables	12
<b>Falafel Waffle Salad</b> Purdue Farm greens, cucumber, radish, tomato, onion, egg, red pepper hummus dressing	15
<b>Ahi Tuna Tartare</b> Ahi tuna, corn, avocado, black beans, onion, cucumber, tomato, crispy tortilla strips	16
<b>Blackened Salmon</b> Lemon mayonnaise, garlic mashed potatoes, seasonal vegetable	17
<b>Spring Pasta with Maple Leaf Farms Duck</b> Local duck breast, asparagus, peppers, spinach, creamy bleu cheese sauce	18
<b>Grilled New York Strip Steak</b> Grilled to order. Garlic mashed potatoes, seasonal vegetable, boursin butter sauce	24

### Desserts

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A selection of our house-made desserts	6
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#### Dietary Information

For the Spring Dinner Menu's Vegetarian and Gluten-Free options, as well as basic allergens, scan this code or ask your server.



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## Welcome...

... to our classroom! HTM 291 & 492 are experience-based hospitality management labs designed to provide students the opportunity to apply what they have learned from previous hospitality classes (Cost Control, for example) to real-world service and management situations. Class emphasis is on skill development, leadership, teamwork, planning, and execution.

The John Purdue Room is pleased to offer our guests a menu of seasonal, locally-sourced selections, prepared by our students. We aim to exceed expectations and hope you enjoy your John Purdue Room experience! As such, feedback is an integral part of our students' *learning experience*; both your patronage *and* comments are much appreciated!

## Our Story

The story of the first "group feeding" class is noteworthy. In 1918, President Stone stated that the department could offer a real-life service course as long as it didn't cost the University "one cent." From 1918 to 1923, under the guidance of student managers, two lunches a week were served. The students were in charge of planning and executing the meal, and were "required" to sell forty tickets at forty cents each. During that time, not one service operated at a loss, fulfilling President Stone's requirement of not costing "one cent."

Over the years, the scope of the "group feeding" class has continued to evolve and improve. The John Purdue Room now offers student-served lunch *and* dinner service; with the oversight of chef instructors, teaching assistants, and professors. While designed to have continued appeal to our patrons, the menu has also matured into a comprehensive instruction tool. Students learn different cooking and service methods, as well as menu planning, budgeting and marketing techniques. The front-of-house operations have also been harnessed to not only provide actual foodservice experience, but also sommelier service, customer relations, and managerial decision-making...to name a few real-world skills.

Just as our curriculum has elevated, so have our facilities. For decades, Stone Hall was home to the John Purdue Room, but in 2012, Purdue HTM moved to our current facilities, the state-of-the-art Marriott Hall. Now featuring two food-service labs/restaurants with full kitchen, a demo-classroom and premium event space, HTM students receive hands-on learning experiences and real-world management opportunities.

Thanks to the support of patrons like *you*, Purdue HTM is developing graduates that will *lead* the globe and *shape* the Hospitality and Tourism industry!



**Purdue HTM gratefully acknowledges the generosity of our industry partners:**

Darden Restaurant Group  
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**Due to IRS rules, we cannot distribute gratuities to students. However, we *can* accept donations in support of the "HTM Student Success" fund, which goes to support our students and food service labs.**

**PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**