



MSU PORK DINNER

in the State Room Restaurant



In cooperation with the MSU Student Organic Farm

March 28, 2012 at 7:00 PM

Amuse

Bacon Wrapped Meatloaf on Toasted Brioche

house-made bbq sauce

2007 Brýs Estate Merlot, Old Mission Peninsula

Soup

Essence of Cochon en Brodo

open faced asian wonton and seared pork belly

2010 Left Foot Charley Seventh Hill Riesling, Old Mission Peninsula

Salad

Slowly Braised Pork Shoulder & Roasted Squash Salad

arugula, dried cranberries, walnuts, toasted goat cheese, red wine vinaigrette

Sorbet

Michigan Apple with Crisp Bacon

Entrée

Confit Pork Cassoulet

quinoa, watercress salad, michigan cherry sauce

2007 Bowers Harbor Erica Vineyard Cabernet Franc, Old Mission Peninsula

Dessert

Chocolate Peanut Butter Pots de Crème

candied bacon



Kellogg Hotel & Conference Center
at Michigan State University

\$60.00 per person (inclusive). For more information visit our website at kelloggcenter.com or call 517-432-1966. (Registration Form available online)