

COURSES

RESTAURANT

Thursday, November 19
Lunch Seating 11am – 12pm

Appetizers

Japanese Miso Soup
With Accoutrements

Greek Salad
Romaine Salad, Tomato, Olives, & Feta Cheese

Entree

Senagalese Chicken
Served on a Bed of Rice

Fish Tagine
With Charmoula

Stuffed Pork Loin
With Roasted Vegetable & Balsamic Sauce Served with Creamy Polenta

Vegan Vietnamese Pho

Dessert

Du Jour

Spain

Appetizer

Tapas Sampler
*Tortilla Espagnole, Catalnian Tomato Toasts,
Gazpacho Shooter*

Entree

Vegetable Paella

Please no substitutions

Gratuities are appreciated and used along with a portion of the purchase price to provide scholarships for Hospitality students
Menus are subject to change due to product availability and student learning objectives