

Southern Style

April 5th, 2021

Appetizer

Scallop and Braised Pork Belly

Grilled scallops served with braised pork belly, succotash, and grape drizzle.

Soup

(choose one)

Cuban Black Bean

Smoky pork flavor, black turtle beans, and toasted Cuban spices.

Peanut Soup

Sweet and savory come together for this Le Jeune Chef favorite.

Salad

Sweet "Sunny" South Salad

Sunchokes, bell peppers, and sunflower seeds with a mildly spiced maple vinaigrette.

Entrées

(choose one)

Shrimp and Grits

Sautéed shrimp with the "holy trinity" of bell peppers, onion, and celery with garlic in a mildly spiced shrimp sauce; our grits are creamy and cheesy with onions, garlic, and bacon.

Fried Chicken

Served with rice and beans and a honey drizzle.

Grouper and Grits

Baked grouper fillets with a shrimp, tasso, and corn cream sauce.

BBQ Braised Short Ribs with Mac and Cheese

Wood-grilled and then slowly-braised beef short ribs with a Carolina-influenced barbeque sauce; served with a creamy Manchego cheese sauce and truffle oil drizzled macaroni.

Dessert

Prepared by our professional pastry chefs, students, and faculty.

\$20/meal

(plus tax and gratuity)

Friday dinner takeout will be available for pickup between 4:30-6:30