

Let Us Cater Your Friday Night  
*with*  
Le Jeune Chef Friday Favorites  
Historical Culinary Perspectives Dinner

April 9<sup>th</sup>, 2021

**Appetizer**

*(choose 1)*

Chicken Borek

Turkey – Prepared by Student Chef: Trevor Rosato

*Tender chicken breast paired with tomatoes, garlic, and fresh herbs wrapped in delicate phyllo dough and baked golden brown; served with a charred scallion yogurt.*

Salt Cod Fritters

Portugal – Prepared by Student Chef: Evan Amatore

*Light and flakey dried cod mixed with creamy mashed potatoes, fresh herbs, and onions lightly breaded and fried golden brown; served with a red pepper garlic sauce.*

**Soup**

Tom Kha Gai

Thailand

*Diced chicken breast, green onions, and mushrooms simmered in a rich coconut milk broth enhanced with ginger, lime, chilies, and Thai spices.*

**Salad**

Tabbouleh

Lebanon

*Flavorful bulger wheat combined with onions, scallions, tomatoes, extra virgin olive oil, fresh lemon juice, mint, and parsley.*

**Entrees**

*(choose 1)*

Apricot & Chicken Tajine

North Africa – Prepared by Student Chef: Janelle Becker

*Chicken thighs slow cooked with dried fruits and aromatic vegetables in a rich broth infused with spices and chilies; served on a bed of couscous.*

Lamb Curry

India – Prepared by Student Chef: Noah Siegle

*Boneless leg of lamb stewed with tender vegetables and toasted spices in a light tomato sauce finished with a hint of Greek yogurt; served with basmati rice pilaf.*

Chả cá Lã Vọng

Vietnam

*Turmeric marinated cod pan-seared with onions, scallions, garlic, and fresh herbs and finished with roasted peanuts and fried shallots; served with rice noodles.*

**Dessert**

Egg Tart

China – Prepared by Student Chef: Brad Sinsabaugh

*Rich and buttery crust baked with a sweet egg custard garnished with a kiwi compote, candied hazelnuts, and 5-spice whipped cream.*

\$20/meal

*(plus tax and gratuity)*

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