

Global Cuisines and Connections

Eastern Mediterranean and North Africa

September 29, 2022

Amuse Bouche

Student-inspired gift to excite your palate.

Appetizer

(choose 1)

Mezze

House-made hummus, byesar, and a cooked and chilled carrot & golden raisin salad serve with flat bread. (N, V) (GF option available)

Lamb, Date, Almond and Pistachio Tagine

Lamb is slow cooked, stew-like, with sweet dates and tangy spices, roasted vegetables and served with harissa-rubbed couscous. (D, N)

Lebanese Spinach Fatayer

Fresh spinach, pine nuts, and savory seasoning in a crisp pastry served with yogurt, chopped dates, and pomegranate seeds. (D, N, V)

Soup or Salad

(choose 1)

Red Lentil and Mint Soup

Nutritious, flavor-packed, and drizzled with yūzūne, a traditional Turkish sweet paprika, and dried mint butter. (D, V)

Arabic Bread and Vegetable Salad

Romaine, arugula, cucumber, bell pepper, heirloom tomato, onion, mint, and parsley; tossed with oven-crisped pita and topped with choice of Lebanese sumac or yogurt/tahini dressing. (D, N, V) (Dairy free option available)

Intermezzo

Lime & Basil Sorbet

Entrée

(choose 1)

Deconstructed Shawarma

Marinated and hearth oven-fired leg of lamb, sliced thin -served with tomato-onion chutney, house made pickles, roasted vegetables, and fresh baked pita. (Gluten free option available)

North African Fish Skewers

Garlic, lemon, and herb marinated then grilled swordfish pieces served over cardamom-scented rice and zucchini. (F)

Grilled Chicken with Apricot Sauce

Marinated and grilled chicken breast topped with Georgian-inspired sauce of apricots, walnuts, cilantro, and herbs; served with mango chutney, bulgur wheat pilaf and zucchini. (N)

Karniyarik

Tender eggplant layered with roasted tomato, onion, fresh bell peppers, and traditional spices; served on couscous. (V) (Gluten Free option available)

Desserts

(choose 1)

choice of dessert du jour

G-Gluten Free, V-Vegetarian, N-Nuts, D-Dairy, S-Soy, SF-Shellfish, F-Fish, E- Egg, P-Peanut

\$39.⁹⁵ / meal plus tax and gratuity