

Global Cuisines and Connections

Our Global Community

October 06, 2022

Amuse Bouche

Student-inspired gift to excite your palate.

Appetizer

(choose 1)

Vietnamese Style Chicken Meatball in Lettuce Wraps

Baked meatball flavored with lemongrass, aromatics, and bright herbs; served with fresh jicama salsa garnish. (E, F)

Falafel

Garbanzo beans and fresh herbs combined and deep fried, crisp; served with cucumber yogurt sauce. (G, V)

Paneer Cheese with Spinach and Greens

Influenced by Northern India: house made cheese cubes simmered with wet-spice masala, spinach, and swiss chard, finished with cream and served with a spoon of basmati rice. (D, G, V)

Soup or Salad

(choose 1)

Chopped Iceberg with Ginger Dressing

Crisp iceberg lettuce topped with carrot ribbons, toasted sesame seed, fried shallots, pickled ginger, and ginger vinaigrette. (G, V)

Potato Leek Soup

Warm and creamy all vegetable soup; garnished with fresh chives. (D, V)

Intermezzo

Apple Rosemary Sorbet

Entrée

(choose 1)

Braised Chicken Thighs

North African-inspired flavor with exotic mushrooms, bell peppers, olives, white wine, and lemon; served with Farro and garnished with toasted almond. (N) (Gluten free option available)

Steamed Halibut Primavera

Beautiful halibut fillet steamed with a touch of sake, star anise, and citrus; served fresh spring vegetables in a light broth with farro. (F, S, V) (Gluten free option available)

Sweet and Sour Grilled Duck Breast

Crispy skin and tender duck breast with a classic marinade of balsamic vinegar, honey, garlic and fresh herbs; served with wild rice pilaf, green onion chick-pea flour fritter and steamed greens. (G)

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