

Southern Style

April 19th, 2023

Appetizer

Scallop and Braised Pork Belly

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

Soup

Choice of one:

Cuban Black Bean

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

Peanut Soup

Sweet and savory come together for this Le Jeune Chef favorite N, D

Salad

Sweet “Sunny” South Salad

Sunchokes, bell peppers, Sunflower seeds with a mildly spiced maple vinaigrette

Entrées

Choice of one:

Shrimp and Grits

Sauteed shrimp, with the "holy trinity" of bell peppers, onion and celery with garlic, in a mildly spiced shrimp sauce. Our grits are creamy, cheesy with onions, garlic and bacon SF, D

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 SF, F, D

BBQ Braised Short Ribs with Mac and Cheese

Wood-grilled and then slowly-braised beef short ribs with a Carolina influenced barbeque sauce; and a creamy Manchego cheese sauce and truffle oil drizzle macaroni accompaniment D

All entrees served with collard greens

Dessert

Prepared by our professional pastry chefs, students, and faculty

\$37.95

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