This class CUL 200 Aromatics is led by Chef Professor Levy Acosta and FAB 112 Restaurant Management is led by Professor Terri Jones

Your Choice of One Soup, One Entrée, One Dessert and your Beverage

SOUP OR SALAD

Seasonal Mixed Green Salad
Choice of Creamy Tomatillo Cilantro Dressing or Maple Vinaigrette

Cream of Mushroom Soup

ENTRÉES

Grilled Beef Tenderloin *
Tender Filet of Beef, served with Sauce Poivrade, Potatoes au Gratin and Haricots Verts with Herb Butter

Baked Seaweed Crusted Halibut
served with Lemongrass Annatto Orzo Pasta with Roasted Grape Tomatoes and Capers

DESSERTS

Schuss Raspberry Cheesecake
with Raspberry Coulis and Fresh Raspberries

Triple Chocolate Mousse Cake
with Chocolate Sauce and Macerated Strawberries

15.00 per person

BON APPÉTIT!

Sorry · No Substitutions, No To-Go Orders