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

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

**SOUPS AND SALAD**

*Seafood Gumbo Soup*
Shrimp, Oysters and Crab sautéed with Onion, Bell Pepper, Celery and Tomato

*Thai Hot and Sour Soup*
with Galangal (Blue Ginger) and Fragrant Spices such as Lemongrass and Kaffir Lime

*Seasonal Fresh Mixed Greens with your Choice of Dressing*
Choice of Creamy Black Pepper Cilantro Dressing, Maple Vinaigrette or Minted Orange Blossom Honey Vinaigrette

**ENTRÉES**

*Sautéed Breast of Chicken*
served with Fettuccine Pasta and a Chipotle-Spiced Ragoût of Parsnip, Turnip and Wild Mushrooms

*Pan Seared Salmon Fillet *
served with Tequila Lime Vinaigrette, accompanied with Lemon Basil Pilaf and a Green Papaya - Carrot Slaw

*Stuffed Roast Pork Loin *
stuffed with Apricots and Sage, lacquered with a Currant Glaze, and served with Sweet Potato Hash and Steamed Chinese Broccoli

**DESSERTS**

*"Bounty Cake"
Chocolate Brownie with Coconut Cream, served with Mango Pineapple Coulis

*Triple Chocolate Mousse Cake*
with Raspberry Coulis and Chocolate Sauce

*"Paris-Brest"
served with Frangelico Crème Anglaise

10.00 per person

**BON APPÉTIT!**