

Global Cuisines and Connections

Europe & Western Mediterranean

September 6th and 7th, 2023

Amuse Bouche

Student-inspired gift to excite your palate.

Appetizer

(choose 1)

Asparagus and Brie Tart

Puff pastry envelopes tender asparagus, brie cheese, and fresh herbs; drizzled with thyme and lavender infused honey. (D, E, V)

Arancine Aioli

Flavorful risotto balls with mozzarella, deep fried, and served with lemon/garlic aioli and classic gremolada. (D, E, V)

Chorizo with Romesco Sauce

Grilled house-made chorizo served with a spicy and sweet almond-enhanced, Spanish-style sauce; topped with blistered grape tomatoes, grilled green onion; and crusty bread for dipping. (N)

Soup or Salad

(choose 1)

Carabaccia

Tuscan-style onion soup where the crusty bread and cheese are on the bottom of the cup with wine-enhanced chicken broth and pancetta to flavor the onions. (D) (V available)

Early Autumn Salad

Thin and crisp fresh fennel marinated in fresh lemon and olive oil with pieces of radicchio and chopped romaine; served with prosciutto, olives, and sundried tomatoes. (G) (V available)

Intermezzo

Raspberry Cassis Sorbet (G, V)

Entrée

(choose 1)

Fish Stew

Inspired by the coastal waters of Italy and Spain: a combination of shellfish, white fish, and mollusks stewed together in a fire-roasted tomato, garlic, olive oil, and white wine broth with crusty bread crouton. (Fish in the stew include squid, red snapper, skate, clams, mussels, and shrimp). (F, SF, V) (GF available)

Osso Bucco

Tender veal shank braised with wine, saffron, and herbs, topped with classic gremolata; served with vegetable risotto and zucchini. (D)

Chicken Saltimbocca

Inspired by our students' trip to Parma, Italy. Thin sliced prosciutto and fresh sage top the boneless, tender chicken breast. Sautéed and finished with pan sauce, white wine, garlic and fresh herbs. Braised red beans, grilled polenta cake and roasted seasonal vegetables. (G)

Eggplant Parmesan

National dish of Italy: Oven-fried fresh eggplant coated in seasoned breadcrumbs and panko, layered between mozzarella, fresh basil and topped with house made marinara; served with house-made potato gnocchi tossed in sage butter. (D, E, V)

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