

The Culinary Management and Hospitality & Tourism Management programs at Northwest Florida State College proudly announce the Fall Semester Luncheons at

# Seagrass

NORTHWEST FLORIDA STATE COLLEGE



Seagrass Restaurant is Northwest Florida State College's Culinary Management and Hospitality & Tourism Management programs' fine dining experience.

We offer a French Classical inspired menu in the fall and a multicourse themed menu during the spring.

*Join us for*

## **Thursday Luncheons**

**Dates: 9/9, 9/23, 10/7, 10/21, 10/28, 11/18**

**Between 11:00 a.m. – 1:00 p.m.**

### ***Reservation Required***

*and will be accepted beginning August 26th, 9:00 a.m. Limit of 1 luncheon per guest as to give others the opportunity to enjoy the student's creations*

Located in Building 400, **Niceville Campus** inside the Raider Cafe

Call **850.729.5369** or

email [seagrass@nwfsc.edu](mailto:seagrass@nwfsc.edu) to reserve your seat beginning August 26, 9:00 a.m.

100 College Blvd. E | Niceville, FL 32578

Go to: [www.nwfsc.edu/academics/degrees-offered/culinary](http://www.nwfsc.edu/academics/degrees-offered/culinary) for a link to our menu

NORTHWEST  
FLORIDA  
STATE COLLEGE



Today's menu includes choice of soup or salad, any entrée,  
beverage and signature "Seagrass" cookie  
for just **\$15.00** (tax included)  
Gratuities not accepted. Thank you for your patronage.

## *Sandwiches*

### **\*Black Angus Burger**

100% Prime Black Angus grilled beef, applewood-smoked maple glazed bacon, aged white cheddar cheese, and housemade "A-1 Inspired" steak sauce; served with house dills and our special pommes frites.

### **\*Croque-Madame**

Classic French sandwich of prosciutto ham, Gruyère-fontina cheese blend, broccoli raab, and fig jam on Sourdough; baked with a rich sauce béchamel. Served open-faced with a soft yolk fried egg.

### **Southern Twisted Lobster**

Fried green tomatoes, tender Maine lobster claw & tail meat, scallions, shaved parmesan and Seagrass special remoulade sauce, served open-faced on Sourdough bread with kale and apple slaw.

## *Pizza*

### **Smoked Chicken Cordon Bleu**

Smoked chicken breast, crispy prosciutto ham, and sun dried tomato Dijon Bechamel, fresh lemon-watercress salad with shaved parmesan. Swiss & Mozzarella

### **Artisan "Truffled" Portabella Mushroom**

Unique blend of garlic roasted portabella mushrooms and Fontina cheese laced with red pepper flakes and white truffle oil. This pizza is then topped with a fresh lemon-watercress salad with shaved parmesan.

## *Entrees*

### **Argentine Steak Chimichurri**

Marinated tender shoulder steak, roast fingerling potatoes, authentic Argentinian chimichurri

### **French Classic Moules**

Steamed with white wine, crispy prosciutto, crème fraiche, mushrooms, garlic, shallots and Dijon mustard

### **Trout a la Meuniere**

Rainbow Trout, lightly dredged in cajun-seasoned flour, then pan sautéed with shallots, lemon, butter, capers and white wine. Served over seasoned steamed asparagus

### **Shrimp Diane**

A French-Cajun classic of jumbo shrimp lightly blackened with mushrooms, tomatoes and spinach served over Cavatappi pasta in a garlic and white wine butter sauce

### **Apple-Sage Pork Medallions**

Tender medallions flamed in apple brandy with mushrooms, caramelized onions and apples, and fresh sage. Served with roasted Fall vegetables and fingerling potatoes.

### **Portabella Mushroom Wellington**

Grilled portabella mushroom filled with spinach and a rich blend of Italian cheeses, baked in puff pastry

### **Smoked Chipotle Peach Chicken**

In-house maple wood smoked Airline Chicken Breast with chipotle peach BBQ sauce served with warm potato salad and roasted Balsamic-Glazed Brussels sprouts with pine nuts

### **Sous-vide Raspberry Duck Salad**

Tender "sous-vide" prepared duck breast with port wine, walnut oil and greenhouse herbs, then seared in cast iron served over fresh greens, goat cheese, fresh raspberries, pomegranate seeds, Mandarin oranges and whole roasted cashews

### **Spicy Crab & Tuna Sushi Stack**

Duo of delicate Back Fin Crab and Ponzu marinated Ahi Tuna layered between avocado, cucumber, and sushi rice, served with Sriracha Aioli, Wasabi mayo, and Hoisin drizzled Mandarin oranges

\* Menu subject to change. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Seagrass Restaurant is Northwest Florida State College's Culinary Management and Hospitality & Tourism Management programs dining experience. Enjoy casual fine-dining of lunch and dinner during select times of the year in this teaching-learning environment. Seagrass Restaurant offers a French Classical inspired menu in the Fall prepared by the Food Production II class students, and served by our Hospitality Management students. During the Spring, our Regional and International Cuisine students will offer multi-course themed dinners served by our Culinary and Hospitality Management students.