

April 18, 2024



Exploring the Regions of the Mediterranean

Gratuities not accepted. Thank you for your patronage.

Appetizers

Student Inspired Pre-dinner Hors d'oeuvres

First Course

Lebanese Fattoush "Kay Litke" Greenhouse Salad

Marinated Grilled Vegetables / Toasted Pita /
Sea Salt-Olive Hummus / Lemon Mint Sumac Dressing

Second Course

Grilled Wahoo with Harissa Aioli

Moroccan-Style Dusted with Ginger, Turmeric, Cinnamon, and Cardamom /
Ratatouille Cous Cous / Brandied Apricots

Third Course

Mediterranean Halloumi Cheese Intermezzo

Fried Golden Brown with Spiced Honey / Lemon Scented Yogurt /
Flamed Nectarines / Heirloom Tomato

Fourth Course

New Zealand Lamb Chops

Walnut Crusted Chops / Roasted Chickpeas & Spinach
Stone Fruit Jus

Fifth Course

Deconstructed Orange Blossom Pistachio Baklava with Brown Sugar Golden Raisin Ice Cream

No words can describe

Café Med (Chocolate, Anise Seed, Clove, Cinnamon)

Almond Cookies

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

