

February 19, 2026



Floribbean

Gratuities not accepted. Thank you for your patronage.

Appetizers

Student Inspired Pre-dinner Hors d'oeuvres

First Course

Bahamian Conch Chowder

Sweet Florida Conch / Aromatic Vegetables /
Tomato Thyme Seafood Stock

Second Course

Seared Sea Scallops

Jumbo Sea Scallops / Hazelnut Gremolata /
Butternut Squash Puree

Third Course

Passionfruit Sorbet

Fourth Course

Napoleon of Sweet Plantains /
Cuban Braised Pork / Chimichurri Sauce

Fifth Course

Mango-Banana Rum Upside-Down Cake /
Pineapple Chantilly Cream

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

