

SOUTHERN CREOLE

Monday, 13th of November

5:30 PM in the Georgian Dining Room

“Culinary Management students were challenged with showcasing the unique southern fusion flare by blending Native American, French, Spanish, and African influences.”

Hors d'œuvres

Grilled arepa with shrimp, fresh lemon, mustard greens

Cauliflower purée on fried green plantain with cilantro oil

Ricotta and cheddar medley, jalapeños and bruschetta on crispy pita

Appetizer

BBQ Pork Slider

Butter biscuits, sauerkraut, pickled red onion and carrots

Entrée

Jambalaya

Cajun sole, sausage, shrimp, and vegetables on arboreo rice with charred corn

Main Course

Black Cardamom crusted Lamb Loin

Roasted baby corn fries, heirloom carrots, plum and brandy Sauce

Dessert

Pecan Pie

Cinnamon ice cream and chili chocolate sauce

RESERVE HERE

