



International Cuisine with the Renaissance Room Spring Term
Presented by the Culinary Arts and Hospitality Management Students
Our \$12.00 price include your choice of a soup or salad, an entree and dessert.

SOUTHERN CUISINE
Week Two

Amuse Bouche:

Shrimp with pimento cheese grits

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Curried Peanut Soup
With Scallions and Quail

or

Hoppin' John Salad
with black eye peas in a Pecan Vinaigrette

or

Learning Garden Salad
your choice of vinaigrette or blue cheese dressing

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Carolina Style Pulled Pork Barbecue Sandwich
Served on Bread rolls with Carolina BBQ Sauce,
Sandwich Slaw and side Potato salad

Fried Chicken Thighs

With pickled Okra and stewed tomatoes

Pecan Encrusted Catfish with Hush Puppies

With a Succotash of Corn, Hominy and Baby Lima beans

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Dessert Sampler

Banana Pudding

Peach Cobbler

Peanut Brittle