



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.

CAJUN & CREOLE CUISINE

Week Five

Amuse Bouche:

Frogs Leg Pinquate

Chicken & Andouille Sausage Gumbo

or

Tomato & Haricot Vert Salad

or

Learning Garden Salad

your choice of vinaigrette or blue cheese dressing

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Oyster Po'boy Sandwich

With Remoulade sauce on Baguette

with Green Salad with Vinaigrette Dressing

Crawfish and Shrimp Etouffee

Served over boiled rice

Creole Jambalaya

With Chicken, Rice, Garlic and Sausage

Tempeh Maquechoux

with peppers, tomatoes and cream over Rice

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Dessert

Beignets

The official state doughnut of Louisiana,
freshly fired and dusted with sugar