



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

FLORIBBEAN CUISINE

Week Three
(April 17, 19, 20)

Amuse Bouche:
Corn Custard
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Golden Gazpacho Soup
with Puff Pastry Straws
or
Hearts of Palm Salad
with Peppers, Orange, Walnuts and Tarragon
or
Learning Garden Salad
your choice of vinaigrette or blue cheese dressing
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Pan Seared Rockfish
With Black Bean, Jicama and Corn Relish
and Rice and Peas

Stuffed Chayote Squash with Manchego
Served with Vegetarian Pink Beans and Fried Plantain Chips

Jerk Chicken Skewer with Cucumber and Pineapple Salsa
Served over Rice and Peas
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Dessert Sampler
Key Lime Pie
Butterscotch Pudding
Molasses Chips