



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.

SOUTHWEST & ROCKY MOUNTAINS

Week Seven (May 15, 17, 18)

Closed May 16th

Amuse Bouche:

Spicy Pork Empanadas
with tomatillo salsa

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Poblano and Potato Soup

or

Jicama Salad

or

Learning Garden Salad

Your choice of vinaigrette or blue cheese dressing

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Pumpkin Seed Crusted Trout

with Calabacitas Con Maize (squash & corn)

Roast Lamb with Red Chile Marinade

Cilantro Pesto and Jalapeno Preserves,
Annatto Rice and Queso Fresco

Marinated Grilled Quail on Spinach Salad

with Parsley-basil Dressing

Chiles Rellenos with Roasted Tomato Salsa,

With Calabacitas Con Maize (squash & corn)
Annatto Rice and Queso Fresco

Dessert Sampler:

Tres Leches Cake

Sopaipillas

Lemon Chess Pie