

# Global Cuisines and Connections

## Eastern Mediterranean and North Africa

September 27 & 28, 2023

### Amuse Bouche

Student-inspired gift to excite your palate.

### Appetizer

(choose 1)

#### Mezze

*House-made hummus, byesar (Fava bean dip), and a cooked and chilled carrot & golden raisin salad; served with flat bread. (V) (GF option available)*

#### Lamb, Date, Almond and Pistachio Tagine

*Lamb is slow cooked, stew-like, with sweet dates, preserved lemon and tangy spices, roasted vegetables and served with harissa-rubbed couscous and raita. (D, N)*

#### Lebanese Spinach Fatayer

*Fresh spinach, pine nuts, and savory seasoning in a crisp pastry; served with yogurt swirl, chopped dates, and pomegranate molasses. (D, N, V)*

### Soup or Salad

(choose 1)

#### Red Lentil and Mint Soup

*Nutritious, flavor-packed, and drizzled with yuzüne, a traditional Turkish sweet paprika, and dried mint butter. (D, V)*

#### Arabic Bread and Vegetable Salad

*Romaine, arugula, cucumber, bell pepper, heirloom tomato, onion, mint, and parsley; tossed with oven-crisped pita and topped with choice of Lebanese sumac or yogurt/tahini dressing. (D, N, V) (Dairy free option available)*

### Intermezzo

#### Lime & Basil Sorbet

### Entrée

(choose 1)

#### Egyptian Home- Style Meat Pie

*Lean Ground beef, onion and garlic is seasoned with Baharat spice blend surrounded in puff pastry & baked for a crisp texture; served with whipped feta cheese and sweet-spiced roasted sweet potatoes and onion. (D, E, Nut free and V options available)*

*VEGETARIAN VERSION: Meat is replaced with chopped Portabella mushroom and Roasted roma tomatoes.*

#### North African Fish Skewers

*Garlic, lemon, and herb marinated then grilled swordfish pieces; served over cardamom-scented rice and zucchini. (F)*

#### Grilled Chicken with Apricot Sauce

*Marinated and grilled chicken breast topped with Georgian-inspired sauce of apricots, walnuts, cilantro, and herbs; served with mango chutney, bulgur wheat pilaf and zucchini. (N)*

### Desserts

(choose 1)

choice of dessert du jour

*G-Gluten Free, V-Vegetarian, N-Nuts, D-Dairy, S-Soy, SF-Shellfish, F-Fish, E-Egg, P-Peanut*

*\$39.95 / meal plus tax and gratuity*