



September 20th 2017

\$15 per person (tax included)

First Course:

Grilled Sweet Potato

Stacked sweet potato slices with gorgonzola cream and bacon

OR

Avocado Soup

Chilled creamy avocado soup with walnut romesco and fresh cheese

OR

Oyster Ceviche

Marinated gulf oysters with tomato horseradish reduction and homemade saltines

Second Course:

Cola Duck Breast

Grilled duck breast with a cola glaze over charred carrots and quinoa

OR

Roasted Snapper

Pan roasted gulf snapper with black eyed peas and greens

OR

Student Special

Third Course:

Chef's Dessert Selection