

	Garrett's Dinner Service 6:00pm - 7:15pm
Date	Monday, February 17, 2020
Class	CUL 121 Modern Kitchen
Menu Items	
Soup	Cauliflower Veloute
Salad	Grilled Asparagus & Prosciutto
Entrée 1	Sausage & Potatoes
Entrée 2	Duck Fat Poached Cod
Entrée 3	Roasted Artichokes with Beets
Signature Dessert	That Chocolate Cake
Dessert 2	Red Velvet Cake w/ Berries & Raspberry Sauce
Dessert 3	

	Garrett's Dinner Service 6:00pm - 7:15pm
Date	Monday, March 2, 2020
Class	CUL 121 Modern Kitchen
Menu Items	
Soup	Carrot Veloute
Salad	"Beets by Garrett's"
Entrée 1	Pork Belly & Tenderloin
Entrée 2	Gremolata Bronzini
Entrée 3	Eggplant Boats
Signature Dessert	That Chocolate Cake
Dessert 2	Grand Marnier Mini Bundt Cake
Dessert 3	Ice Cream/Sorbet of the Day

	Garrett's Lunch Service 11:30am - 12:45pm
Date	Wednesday, February 19, 2020
Class	CUL 230 American Regional & Global Cuisine
Menu Items	
Appetizer	Kelewele - Fried Plantains W/ Shito Sauce
Soup	Egyptian Lentil w/ Carrots, Tomato & a Lemon Yogurt Aioli
Salad	Tabouli and Hummus
Entrée 1	Beef Suya w/ a West African Peanut Sauce
Entrée 2	Israeli Style Eggplant in Pita with housemade chips
Signature Dessert	That Chocolate Cake
Dessert 2	Peanut Butter Pie
Dessert 3	Double Chocolate Tart

	Garrett's Lunch Service 11:30am - 12:45pm
Date	Wednesday, March 4, 2020
Class	CUL 230 American Regional & Global Cuisine
Menu Items	
Appetizer	Chorizo Molotes with tomatillo salsa
Soup	Pozole: Red chili broth with pork, hominy, cilantro
Salad	Heart of Palms
Entrée 1	Mole Rojo with corn & cilantro rice
Entrée 2	Gallo Pinto with fried plantains
Signature Dessert	That Chocolate Cake
Dessert 2	Carrot Cake

	Garrett's Dinner Service 6:00pm - 7:15pm		Garrett's Lunch Service 11:30am - 12:45pm
Date	Monday, March 23, 2020	Date	3/25/2020 - Closed for Private Event
Class	CUL 121 Modern Kitchen	Class	CUL 230 American Regional & Global Cuisine
Menu Items		Menu Items	
Soup	Bean & Escarole	Appetizer	
Salad	Roots & Fruits	Soup	
Entrée 1	Pork Belly & Scallops	Salad	
Entrée 2	Filet Mignon & Asparagus with fingerlings	Entrée 1	
Entrée 3	Haricot Verts & Fingerlings	Entrée 2	
Signature Dessert	That Chocolate Cake	Entrée 3	
Dessert 2	Caramel Nut Tart	Signature Dessert	
Dessert 3	Ice Cream/Sorbet of the Day	Dessert 2	
		Dessert 3	
	Garrett's Dinner Service 6:00pm - 7:15pm		Garrett's Lunch Service 11:30am - 12:45pm
Date	Monday, March 30, 2020	Date	Wednesday, April 1, 2020
Class	CUL 121 Modern Kitchen	Class	CUL 230 American Regional & Global Cuisine
Menu Items		Menu Items	
Soup	Minestrone	Appetizer	Fried Devil Eggs w/ a Quick Pickled Radish
Salad	Modern Caprese	Soup	Plantain Soup with Smoked Ham
Entrée 1	Salmon Vignarola	Salad	Green Bean & Spinach Salad
Entrée 2	Haddock	Entrée 1	Black Eye Pea Stew with Sesame Seed Quick Bread
Entrée 3	Quinoa & Lentils	Entrée 2	Achiote Marinated Snapper & Sofrito Creamy Rice
Signature Dessert	That Chocolate Cake	Signature Dessert	That Chocolate Cake
Dessert 2	Vanilla Raspberry Cake	Dessert 2	Tiramisu Cake
Dessert 3	Ice Cream/Sorbet of the Day	Dessert 3	Coconut Frangipane Torte

	Garrett's Dinner Service 6:00pm - 7:15pm		Garrett's Lunch Service 11:30am - 12:45pm
Date	Monday, April 6, 2020	Date	Wednesday, April 8, 2020
Class	CUL 121 Modern Kitchen	Class	CUL 230 American Regional & Global Cuisine
Menu Items		Menu Items	
Soup	Minestrone	Appetizer	Warm Monterey Jack Cheese Flan
Salad	Modern Caprese	Soup	Cream of Roasted Garlic
Entrée 1	Salmon Vignarola	Salad	Marinated Swiss Chard
Entrée 2	Haddock	Entrée 1	Napa Valley Style Quiche with Shitake Mushrooms
Entrée 3	Quinoa & Lentils	Entrée 2	Cedar Plank Salmon w/ Pickled Daikon Radish
Signature Dessert	That Chocolate Cake	Signature Dessert	That Chocolate Cake
Dessert 2	Carrot Cake	Dessert 2	Caramel pot de Crème
Dessert 3	Ice Cream/Sorbet of the Day		

	Garrett's Dinner Service 6:00pm - 7:15pm		Garrett's Lunch Service 11:30am - 12:45pm
Date	Monday, April 13, 2020	Date	Wednesday, April 15, 2020
Class	CUL 121 Modern Kitchen	Class	CUL 230 American Regional & Global Cuisine
Menu Items		Menu Items	
Soup	Shrimp Bisque Topped with Shrimp Salad	Appetizer	Nopales Quesadilla
Salad	Grilled Lettuce Salad	Soup	Santa Fe Black Bean Soup w/ Corn & Monterey Jack Cheese
Entrée 1	Orecchiette with Lamb Sausage	Salad	Southwest Caesar with Pumpkin Seeds
Entrée 2	Shrimp & Creamy Polenta	Entrée 1	Navajo Taco w/ Cowboy Style Pinto Beans
Entrée 3	Leek Bread Pudding (Vegetarian)	Entrée 3	Chipotle Rubbed Denver Ribs
Signature Dessert	That Chocolate Cake	Signature Dessert	That Chocolate Cake
Dessert 2	Lemon Raspberry Cake	Dessert 2	Gluten Free Chocolate Cake
Dessert 3	Ice Cream/Sorbet of the Day		

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