	Garrett's Dinner Service 6:00pm - 7:15pm		Garrett's Lunch Service 11:30am - 12:45pm
Date	Monday, February 17, 2020	Date	Wednesday, February 19, 2020
Class	CUL 121 Modern Kitchen	Class	CUL 230 American Regional & Global Cuisine
Menu Items		Menu Items	
Soup	Cauliflower Veloute	Appetizer	Kelewele - Fried Plantains W/ Shito Sauce
Salad	Grilled Asparagus & Prosciutto	Soup	Egyptian Lentil w/ Carrots, Tomato & a Lemon Yogurt Aioli
Entrée 1	Sausage & Potatoes	Salad	Tabouli and Hummus
Entrée 2	Duck Fat Poached Cod	Entrée 1	Beef Suya w/ a West African Peanut Sauce
Entrée 3	Roasted Artichokes with Beets	Entrée 2	Israeli Style Eggplant in Pita with housemade chips
Signature Dessert	That Chocolate Cake	Signature Dessert	That Chocolate Cake
Dessert 2	Red Velvet Cake w/ Berries & Raspberry Sauce	Dessert 2	Peanut Butter Pie
Dessert 3		Dessert 3	Double Chocolate Tart
	Garattis Dinnar Sanira 6:00am 7:15am	⊨	Carrottle Lunch Conico 11:20am 12:4Enm
	Garrett's Dinner Service 6:00pm - 7:15pm		Garrett's Lunch Service 11:30am - 12:45pm
	Monday, March 2, 2020	Date	Wednesday, March 4, 2020
Class		Class	'
Class Menu Items	Monday, March 2, 2020 CUL 121 Modern Kitchen	Class Menu Items	Wednesday, March 4, 2020 CUL 230 American Regional & Global Cuisine
Class Menu Items Soup	Monday, March 2, 2020 CUL 121 Modern Kitchen Carrot Veloute	Class Menu Items Appetizer	Wednesday, March 4, 2020 CUL 230 American Regional & Global Cuisine Chorizo Molotes with tomatillo salsa
Class Menu Items Soup Salad	Monday, March 2, 2020 CUL 121 Modern Kitchen Carrot Veloute "Beets by Garrett's"	Class Menu Items Appetizer Soup	Wednesday, March 4, 2020 CUL 230 American Regional & Global Cuisine Chorizo Molotes with tomatillo salsa Pozole: Red chili broth with pork, hominy, cilantro
Class Menu Items Soup Salad Entrée 1	Monday, March 2, 2020 CUL 121 Modern Kitchen Carrot Veloute "Beets by Garrett's" Pork Belly & Tenderloin	Class Menu Items Appetizer Soup Salad	Wednesday, March 4, 2020 CUL 230 American Regional & Global Cuisine Chorizo Molotes with tomatillo salsa Pozole: Red chili broth with pork, hominy, cilantro Heart of Palms
Class Menu Items Soup Salad Entrée 1 Entrée 2	Monday, March 2, 2020 CUL 121 Modern Kitchen Carrot Veloute "Beets by Garrett's" Pork Belly & Tenderloin Gremolata Bronzini	Class Menu Items Appetizer Soup Salad Entrée 1	Wednesday, March 4, 2020 CUL 230 American Regional & Global Cuisine Chorizo Molotes with tomatillo salsa Pozole: Red chili broth with pork, hominy, cilantro Heart of Palms Mole Rojo with corn & cilantro rice
Class Menu Items Soup Salad Entrée 1 Entrée 2 Entrée 3	Monday, March 2, 2020 CUL 121 Modern Kitchen Carrot Veloute "Beets by Garrett's" Pork Belly & Tenderloin Gremolata Bronzini Eggplant Boats	Class Menu Items Appetizer Soup Salad Entrée 1 Entrée 2	Wednesday, March 4, 2020 CUL 230 American Regional & Global Cuisine Chorizo Molotes with tomatillo salsa Pozole: Red chili broth with pork, hominy, cilantro Heart of Palms Mole Rojo with corn & cilantro rice Gallo Pinto with fried plantains
Class Menu Items Soup Salad Entrée 1 Entrée 2 Entrée 3 Signature Dessert	Monday, March 2, 2020 CUL 121 Modern Kitchen Carrot Veloute "Beets by Garrett's" Pork Belly & Tenderloin Gremolata Bronzini Eggplant Boats That Chocolate Cake	Class Menu Items Appetizer Soup Salad Entrée 1 Entrée 2 Signature Dessert	Wednesday, March 4, 2020 CUL 230 American Regional & Global Cuisine Chorizo Molotes with tomatillo salsa Pozole: Red chili broth with pork, hominy, cilantro Heart of Palms Mole Rojo with corn & cilantro rice Gallo Pinto with fried plantains That Chocolate Cake
Class Menu Items Soup Salad Entrée 1 Entrée 2 Entrée 3 Signature Dessert Dessert 2	Monday, March 2, 2020 CUL 121 Modern Kitchen Carrot Veloute "Beets by Garrett's" Pork Belly & Tenderloin Gremolata Bronzini Eggplant Boats That Chocolate Cake Grand Marnier Mini Bundt Cake	Class Menu Items Appetizer Soup Salad Entrée 1 Entrée 2	Wednesday, March 4, 2020 CUL 230 American Regional & Global Cuisine Chorizo Molotes with tomatillo salsa Pozole: Red chili broth with pork, hominy, cilantro Heart of Palms Mole Rojo with corn & cilantro rice Gallo Pinto with fried plantains
Class Menu Items Soup Salad Entrée 1 Entrée 2 Entrée 3 Signature Dessert Dessert 2	Monday, March 2, 2020 CUL 121 Modern Kitchen Carrot Veloute "Beets by Garrett's" Pork Belly & Tenderloin Gremolata Bronzini Eggplant Boats That Chocolate Cake	Class Menu Items Appetizer Soup Salad Entrée 1 Entrée 2 Signature Dessert	Wednesday, March 4, 2020 CUL 230 American Regional & Global Cuisine Chorizo Molotes with tomatillo salsa Pozole: Red chili broth with pork, hominy, cilantro Heart of Palms Mole Rojo with corn & cilantro rice Gallo Pinto with fried plantains That Chocolate Cake
Date Class Menu Items Soup Salad Entrée 1 Entrée 2 Entrée 3 Signature Dessert Dessert 2 Dessert 3	Monday, March 2, 2020 CUL 121 Modern Kitchen Carrot Veloute "Beets by Garrett's" Pork Belly & Tenderloin Gremolata Bronzini Eggplant Boats That Chocolate Cake Grand Marnier Mini Bundt Cake	Class Menu Items Appetizer Soup Salad Entrée 1 Entrée 2 Signature Dessert	Wednesday, March 4, 2020 CUL 230 American Regional & Global Cuisine Chorizo Molotes with tomatillo salsa Pozole: Red chili broth with pork, hominy, cilantro Heart of Palms Mole Rojo with corn & cilantro rice Gallo Pinto with fried plantains That Chocolate Cake

	Garrett's Dinner Service 6:00pm - 7:15pm		Garrett's Lunch Service 11:30am - 12:45pm
Date	Monday, March 9, 2020	Date	Wednesday, March 11, 2020
Class	CUL 121 Modern Kitchen	Class	CUL 230 American Regional & Global Cuisine
Menu Items		Menu Items	
Soup	Carrot Veloute	Appetizer	Pastel de Humita con Queso
Salad	"Beets by Garrett's"	Soup	Venezuelan Black Bean Soup
Entrée 1	Pork Belly & Tenderloin	Salad	Ensalada Calabaza w/ Buttercup Squash
Entrée 2	Gremolata Bronzini	Entrée 1	Colombian Style Rice & Pork
Entrée 3	Eggplant Boats	Entrée 2	Argentinian Grilled Flank Steak with Fried Yucca
Signature Dessert	That Chocolate Cake	Signature Dessert	That Chocolate Cake
Dessert 2	Chocolate Malted Milk Cake	Dessert 2	Lavendar Earl Grey Cake
Dessert 3	Ice Cream/Sorbet of the Day	Dessert 3	Praline Cheesecake
	Garrett's Dinner Service 6:00pm - 7:15pm		Garrett's Lunch Service 11:30am - 12:45pm
Date	Garrett's Dinner Service 6:00pm - 7:15pm Monday, March 16, 2020	Date	Garrett's Lunch Service 11:30am - 12:45pm Wednesday, March 18, 2020
	··	Date Class	•
Class	Monday, March 16, 2020		Wednesday, March 18, 2020
Date Class Menu Items Soup	Monday, March 16, 2020	Class	Wednesday, March 18, 2020
Class Menu Items Soup	Monday, March 16, 2020 CUL 121 Modern Kitchen	Class Menu Items	Wednesday, March 18, 2020 CUL 230 American Regional & Global Cuisine
Class Menu Items	Monday, March 16, 2020 CUL 121 Modern Kitchen Bean & Escarole	Class Menu Items Appetizer	Wednesday, March 18, 2020 CUL 230 American Regional & Global Cuisine Stromboli
Class Menu Items Soup Salad	Monday, March 16, 2020 CUL 121 Modern Kitchen Bean & Escarole Roots & Fruits	Class Menu Items Appetizer Soup 1	Wednesday, March 18, 2020 CUL 230 American Regional & Global Cuisine Stromboli Manhattan Clam Chowder
Class Menu Items Soup Salad Entrée 1	Monday, March 16, 2020 CUL 121 Modern Kitchen Bean & Escarole Roots & Fruits Pork Belly & Scallops	Class Menu Items Appetizer Soup 1 Salad	Wednesday, March 18, 2020 CUL 230 American Regional & Global Cuisine Stromboli Manhattan Clam Chowder Turnip Carpaccio with Walnuts & Shaved Apple
Class Menu Items Soup Salad Entrée 1 Entrée 2 Entrée 3 Signature Dessert	Monday, March 16, 2020 CUL 121 Modern Kitchen Bean & Escarole Roots & Fruits Pork Belly & Scallops Filet Mingon & Asparagus with fingerlings Haricot Verts & Fingerlings That Chocolate Cake	Class Menu Items Appetizer Soup 1 Salad Entrée 1 Entrée 2 Signature Dessert	Wednesday, March 18, 2020 CUL 230 American Regional & Global Cuisine Stromboli Manhattan Clam Chowder Turnip Carpaccio with Walnuts & Shaved Apple Yankee Style Pot Roast with Johnny Corn Cake Cavatelli with Rutabaga Mascarpone Puree That Chocolate Cake
Class Menu Items Soup Salad Entrée 1 Entrée 2 Entrée 3 Signature Dessert	Monday, March 16, 2020 CUL 121 Modern Kitchen Bean & Escarole Roots & Fruits Pork Belly & Scallops Filet Mingon & Asparagus with fingerlings Haricot Verts & Fingerlings That Chocolate Cake Pistachio Raspberry Financier Cake	Class Menu Items Appetizer Soup 1 Salad Entrée 1 Entrée 2	Wednesday, March 18, 2020 CUL 230 American Regional & Global Cuisine Stromboli Manhattan Clam Chowder Turnip Carpaccio with Walnuts & Shaved Apple Yankee Style Pot Roast with Johnny Corn Cake Cavatelli with Rutabaga Mascarpone Puree That Chocolate Cake Hummingbird Cake
Class Menu Items Soup Salad Entrée 1 Entrée 2 Entrée 3	Monday, March 16, 2020 CUL 121 Modern Kitchen Bean & Escarole Roots & Fruits Pork Belly & Scallops Filet Mingon & Asparagus with fingerlings Haricot Verts & Fingerlings That Chocolate Cake	Class Menu Items Appetizer Soup 1 Salad Entrée 1 Entrée 2 Signature Dessert	Wednesday, March 18, 2020 CUL 230 American Regional & Global Cuisine Stromboli Manhattan Clam Chowder Turnip Carpaccio with Walnuts & Shaved Apple Yankee Style Pot Roast with Johnny Corn Cake Cavatelli with Rutabaga Mascarpone Puree That Chocolate Cake
Class Menu Items Soup Salad Entrée 1 Entrée 2 Entrée 3 Signature Dessert Dessert 2	Monday, March 16, 2020 CUL 121 Modern Kitchen Bean & Escarole Roots & Fruits Pork Belly & Scallops Filet Mingon & Asparagus with fingerlings Haricot Verts & Fingerlings That Chocolate Cake Pistachio Raspberry Financier Cake	Class Menu Items Appetizer Soup 1 Salad Entrée 1 Entrée 2 Signature Dessert Dessert 2	Wednesday, March 18, 2020 CUL 230 American Regional & Global Cuisine Stromboli Manhattan Clam Chowder Turnip Carpaccio with Walnuts & Shaved Apple Yankee Style Pot Roast with Johnny Corn Cake Cavatelli with Rutabaga Mascarpone Puree That Chocolate Cake Hummingbird 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 Mingon & 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
	Quinoa & Lentils	Entrée 2	Achiote Marinated Snapper & Sofrito Creamy Rice
Entrée 3		Signature Dessert	That Chocolate Cake
Signature Dessert	That Chocolate Cake	Signature Dessert	That chocolate cake
	That Chocolate Cake Vanilla Raspberry Cake	Dessert 2	Tiramisu Cake

	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		
		_	
But	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		Class	
Class Menu Items	Monday, April 13, 2020 CUL 121 Modern Kitchen	Class Menu Items	Wednesday, April 15, 2020 CUL 230 American Regional & Global Cuisine
Class	Monday, April 13, 2020 CUL 121 Modern Kitchen Shrimp Bisque Topped with Shrimp Salad	Class	Wednesday, April 15, 2020
Class Menu Items	Monday, April 13, 2020 CUL 121 Modern Kitchen	Class Menu Items	Wednesday, April 15, 2020 CUL 230 American Regional & Global Cuisine Nopales Quesadilla
Class Menu Items Soup	Monday, April 13, 2020 CUL 121 Modern Kitchen Shrimp Bisque Topped with Shrimp Salad	Class Menu Items Appetizer	Wednesday, April 15, 2020 CUL 230 American Regional & Global Cuisine Nopales Quesadilla
Class Menu Items Soup Salad	Monday, April 13, 2020 CUL 121 Modern Kitchen Shrimp Bisque Topped with Shrimp Salad Grilled Lettuce Salad	Class Menu Items Appetizer Soup	Wednesday, April 15, 2020 CUL 230 American Regional & Global Cuisine Nopales Quesadilla Santa Fe Black Bean Soup w/ Corn & Monterey Jack Cheese
Class Menu Items Soup Salad Entrée 1	Monday, April 13, 2020 CUL 121 Modern Kitchen Shrimp Bisque Topped with Shrimp Salad Grilled Lettuce Salad Orecchiette with Lamb Sausage	Class Menu Items Appetizer Soup Salad	Wednesday, April 15, 2020 CUL 230 American Regional & Global Cuisine Nopales Quesadilla Santa Fe Black Bean Soup w/ Corn & Monterey Jack Cheese Southwest Caesar with Pumpkin Seeds
Class Menu Items Soup Salad Entrée 1 Entrée 2	Monday, April 13, 2020 CUL 121 Modern Kitchen Shrimp Bisque Topped with Shrimp Salad Grilled Lettuce Salad Orecchiette with Lamb Sausage Shrimp & Creamy Polenta	Class Menu Items Appetizer Soup Salad Entrée 1	Wednesday, April 15, 2020 CUL 230 American Regional & Global Cuisine Nopales Quesadilla Santa Fe Black Bean Soup w/ Corn & Monterey Jack Cheese Southwest Caesar with Pumpkin Seeds Navajo Taco w/ Cowboy Style Pinto Beans
Class Menu Items Soup Salad Entrée 1 Entrée 2 Entrée 3	Monday, April 13, 2020 CUL 121 Modern Kitchen Shrimp Bisque Topped with Shrimp Salad Grilled Lettuce Salad Orecchiette with Lamb Sausage Shrimp & Creamy Polenta Leek Bread Pudding (Vegetarian)	Class Menu Items Appetizer Soup Salad Entrée 1 Entrée 3	Wednesday, April 15, 2020 CUL 230 American Regional & Global Cuisine Nopales Quesadilla Santa Fe Black Bean Soup w/ Corn & Monterey Jack Cheese Southwest Caesar with Pumpkin Seeds Navajo Taco w/ Cowboy Style Pinto Beans Chipotle Rubbed Denver Ribs

	Garrett's Dinner Service 6:00pm - 7:15pm	
Date	Monday, April 20, 2020	
Class	CUL 121 Modern Kitchen	
Menu Items		
Soup	Shrimp Bisque Topped with Shrimp Salad	
Salad	Grilled Lettuce Salad	
Entrée 1	Orecchiette with Lamb Sausage	
Entrée 2	Shrimp & Creamy Polenta	
Entrée 3	Leek Bread Pudding (Vegetarian)	
Signature Dessert	That Chocolate Cake	
Dessert 2		
Dessert 3	Ice Cream/Sorbet of the Day	
		$\neg \neg$
		$\neg \neg$