



## **Menu**

April 3<sup>rd</sup> 2019

\$15 per person (tax included)

### **Tapas**

#### **First Course:**

Marinated Asparagus, Prosciutto, Lemon, Parmesan

OR

Watermelon Salad with Goat Cheese, Arugula, Pickled Onion

OR

Grilled Octopus, Garlicky Aioli, Peas

#### **Second Course:**

Tasso Wrapped Flounder with Beurre Blanc

OR

Tortilla de Papas, Feta, Truffle Oil

OR

Fried Mac and Cheese with Bacon Sofrito

#### **Third Course:**

Student Specials

#### **Fourth Course:**

Chef Dessert Selection

Gratuities are appreciated and are used for student scholarships