	Garrett's Dinner Service 6:00pm - 7:15pm
Date	**Tuesday, February 12, 2019**
Class	CUL 121 Modern Kitchen
Menu Items	
Soup	Beef & Root Vegetable Soup
Salad	Baby Lettuce & Vegetable Crudité
Entrée 1	Duck Breast w/ Wild Rice
Entrée 2	Cherry Preserve Stuffed Pork Loin
Entrée 3	Fillet Mignon w/ Petit Carrots & Purple Potatoes
Signature Dessert	That Chocolate Cake
Dessert 2	Red Velvet Cake w/ Berries & Raspberry Sauce
Dessert 3	Apple Cranberry Crisp w/ a Cider Bourbon Sauce

	Garrett's Lunch Service 11:30am - 12:45pm
Date	**Wednesday, February 13, 2019**
Class	CUL 230 American Regional & Global Cuisine
Menu Items	
Appetizer 1	Pakora w/ Cauliflower, Green Beans & a Spiced Chickpea Batter
Appetizer 2	Spring Roll w/ Rice Noodles, Shrimp & Basil
Appetizer 3	Kachumber Salad w/ a Spiced Lemon Dressing
Soup	Tom Yum Gai w/ Chicken, Lemongrass, & Coconut
Small Plate	Vietnamese Crispy Crepe w/ Shrimp & a Dipping Fish Sauce
Entrée 1	Saag Paneer w/ Cumin Scented Basmati Rice
Entrée 2	Pad Thai w/ Shrimp, Egg, & a Tamarind Lime Sauce
Entrée 3	Tikka Chicken w/ a Spiced Yogurt Marinade
Signature Dessert	That Chocolate Cake
Dessert 2	Black Forest Torte w/ a Cherry Sauce
Dessert 3	Lemon Panna Cotta w/ Candied Lemon Peel

	Garrett's Dinner Service 6:00pm - 7:15pm
Date	**Tuesday, February 19, 2019**
Class	CUL 121 Modern Kitchen
Menu Items	
Soup	Cauliflower Soup w/ Crispy Pork Belly
Salad	Baby Lettuce w/ Tri Colored Tomatoes
Entrée 1	Seared Scallops w/ Pancetta & Cauliflower Puree
Entrée 2	Eggplant Parmesan Boats w/ Polenta
Entrée 3	Lobster w/ Wild Mushrooms & Brussels Sprouts
Signature Dessert	That Chocolate Cake
Dessert 2	Chocolate Walnut Tart w/ Chocolate Sauce
Dessert 3	Strawberry Swirl Cheesecake

	Garrett's Lunch Service 11:30am - 12:45pm
Date	**Wednesday, February 20, 2019**
Class	CUL 230 American Regional & Global Cuisine
Menu Items	
Appetizer 1	Kelewele - Fried Plantains W/ Shito Sauce
Appetizer 2	Ful Medames - Fava Bean Puree w/ Cilantro & Pita Bread
Soup	Egyptian Lentil w/ Carrots, Tomato & a Lemon Yogurt Aioli
Salad	Fattoush w/ Romaine Lettuce & Fried Pita
Entrée 1	Tilapia Yassa w/ Jasmine Rice
Entrée 2	Beef Suya w/ a West African Peanut Sauce
Entrée 3	Chicken Maqlooba w/ Fried Cauliflower, Eggplant & Potatoes
Entrée 4	Mujaddara Spiced Lentil & Bulger Wheat
Signature Dessert	That Chocolate Cake
Dessert 2	Cookie Trio - Madeline's, Linzer & Coconut Wasabi Macarons
Dessert 3	Crème Brulee w/ Fresh Strawberries

	Garrett's Dinner Service 6:00pm - 7:15pm
Date	**Tuesday, March 5, 2019**
Class	CUL 121 Modern Kitchen
Menu Items	
Soup	Cauliflower Soup w/ Crispy Pork Belly
Salad	Baby Lettuce w/ Tri Colored Tomatoes
Entrée 1	Seared Scallops w/ Pancetta & Cauliflower Puree
Entrée 2	Eggplant Parmesan Boats w/ Polenta
Entrée 3	Lobster w/ Wild Mushrooms & Brussels Sprouts
Signature Dessert	That Chocolate Cake
Dessert 2	Peanut Butter Mousse Pie w/ Chocolate Sauce
Dessert 3	Berries & Cream filled Angel Food Cake

	Garrett's Lunch Service 11:30am - 12:45pm
Date	**Wednesday, March 6, 2019**
Class	CUL 230 American Regional & Global Cuisine
Menu Items	
Appetizer 1	Corn Sopes w/ a Black Bean Puree & Charred Tomato Salsa
Appetizer 2	Mole Amarillo w/ a Chayote Squash Puree
Soup	Sopa Azteca w/ Chicken, Pasilla Chili, & a Crema
Salad	Avocado & Mango Salad w/ a Lime & Chili Vinaigrette
Small Plate	Cochinita Pibil w/ a Corn Tortilla & Pickled Onions
Entrée 1	Snapper Veracruz w/ Capers & White Rice
Entrée 2	Jerk Chicken w/ Black Beans & a Coconut Rice
Entrée 3	Ropa Vieja w/ Plantains & Yellow Rice
Signature Dessert	That Chocolate Cake
Dessert 2	Charlotte Russe w/ Crème Anglaise & Chocolate Decorations
Dessert 3	Array of Petit Fours - Lemon, Chocolate & Vanilla

	Garrett's Dinner Service 6:00pm - 7:15pm
Date	**Tuesday, March 12, 2019**
Class	CUL 121 Modern Kitchen
Menu Items	CLOSED TO PUBLIC FOR SPECIAL EVENT
Appetizer	
Soup	Carrot Veloute, Grated Ginger, Creme Fraiche
Salad	"Beets by Garrett's"
Entrée 1	Scallops, Artichoke Puree, Grapefruit, Truffle Oil
Entrée 2	Italian Sausage, Red Wine Risotto, Carrot Puree, Balsamic
Entrée 3	Pork Belly and Tenderloin, brown butter vinaigrette, squash
Signature Dessert	That Chocolate Cake
Dessert 2	French Silk Pie w/ Whipped Cream Topping
Dessert 3	Carrot Cake w/ Cream Cheese Frosting

	Garrett's Lunch Service 11:30am - 12:45pm
Date	**Wednesday, March 13, 2019**
Class	CUL 230 American Regional & Global Cuisine
Menu Items	
Appetizer 1	Fried Corn Empanada w/ Chicken Annato & an Avocado Salsa
Appetizer 2	Ecuadorian Potato Cake w/ Lime Pickled Onion & Tomato
Soup	Creamy Shrimp & Plantain Soup
Salad	Ensalada Calabaza w/ Buttercup Squash
Entrée 1	Peruvian Lomo Saltado w/ Beef Tenderloin & Fried Potatoes
Entrée 2	Colombian Style Rice & Pork
Entrée 3	Brazilian Fish Stew w/ Tilapia, Shrimp & Coconut Milk
Entrée 4	Argentinian Grilled Flank Steak w/ Pan Fried Yucca
Signature Dessert	That Chocolate Cake
Dessert 2	Crème Brulee w/ Fresh Strawberries
Dessert 3	Citrus Delight - Lemon Pound Cake w/ Orange Curd

	Garrett's Dinner Service 6:00pm - 7:15pm
Date	**Tuesday, March 19, 2019**
Class	CUL 121 Modern Kitchen
Menu Items	
Soup	Carrot Veloute, Grated Ginger, Creme Fraiche
Salad	"Beets by Garrett's"
Entrée 1	Scallops, Artichoke Puree, Grapefruit, Truffle Oil
Entrée 2	Italian Sausage, Red Wine Risotto, Carrot Puree, Balsamic
Entrée 3	Pork Belly and Tenderloin, brown butter vinaigrette, squash
Signature Dessert	That Chocolate Cake
Dessert 2	Chocolate Cake w/ an Espresso Crème Anglaise (Gluten Free)
Dessert 3	Sour Cream Apple Pie w/ Caramel Sauce

	Garrett's Lunch Service 11:30am - 12:45pm
Date	**Wednesday, March 20, 2019**
Class	CUL 230 American Regional & Global Cuisine
Menu Items	
Appetizer	New England Stuffies w/ a Traditional Bread Stuffing
Soup 1	Boston Baked Bean Soup w/ Brown Bread Croutons
Salad	Vegetable Terrine Salad w/ Eggplant, Leeks & Watercress
Entrée 1	Smoked Trout w/ Corn Jonny Cakes
Entrée 2	Butternut Squash Agnolotti w/ a Roasted Garlic Vodka Sauce
Entrée 3	Grilled Flank Steak w/ Gin Braised Beets
Signature Dessert	That Chocolate Cake
Dessert 2	Almond Pear Tart w/ a Frangipane Filling
Dessert 3	Cookie Quartet

	Garrett's Dinner Service 6:00pm - 7:15pm
Date	**Tuesday, March 26, 2019**
Class	CUL 121 Modern Kitchen
Menu Items	
Soup	Cream of Cauliflower, Beet Chips, Croutons,Pepper, EVOO
Salad	Grilled Asparagus, Proscuitto, Fried Bread, Poached Egg
Entrée 1	Red Snapper, Mushrooms, Asparagus, Sherry Port Vin
Entrée 2	ast Iron Seared Chicken Breast, Gremolata Butter, Pepperonata, Rice
Entrée 3	Roasted Monkfish, Leeks, Romesco Sauce
Signature Dessert	That Chocolate Cake
Dessert 2	Pear & Frangipane Tart w/ Cinnamon Ice Cream
Dessert 3	Boston Cream Pie

	Garrett's Lunch Service 11:30am - 12:45pm
Date	**Wednesday, March 27, 2019**
Class	CUL 230 American Regional & Global Cuisine
Menu Items	
Appetizer	Fried Potato Perogies w/ a Dill Sour Cream
Soup	Cream of Broccoli & Cheddar Soup
Salad	Braised Beet Salad w/ Smoked Goat Cheese
Entrée 1	"Chicken Fried" Steak w/ a Yukon Gold Potato Puree
Entrée 2	Spaghetti Squash Latke w/ a Cider Reduction
Entrée 3	Walnut Crusted Whitefish w/ a Celery Root Puree
Signature Dessert	That Chocolate Cake
Dessert 2	Mocha Torte w/ a Rich Chocolate Sauce
Dessert 3	Lemon Panna Cotta w/ Candied Lemon Peel

	Garrett's Dinner Service 6:00pm - 7:15pm
Date	**Tuesday, April 2, 2019**
Class	CUL 121 Modern Kitchen
Menu Items	
Soup	Cream of Cauliflower, Beet Chips, Croutons,Pepper, EVOO
Salad	Grilled Asparagus, Proscuitto, Fried Bread, Poached Egg
Entrée 1	Red Snapper, Mushrooms, Asparagus, Sherry Port Vin
Entrée 2	ast Iron Seared Chicken Breast, Gremolata Butter, Pepperonata, Rice
Entrée 3	Roasted Monkfish, Leeks, Romesco Sauce
Signature Dessert	That Chocolate Cake
Dessert 2	Mixed Berry Crostada w/ a Mascarpone Cream
Dessert 3	Tiramisu w/ a Brandy Chocolate Sauce

	Garrett's Lunch Service 11:30am - 12:45pm
Date	**Wednesday, April 3, 2019**
Class	CUL 230 American Regional & Global Cuisine
Menu Items	
Appetizer	Fried Devil Eggs w/ a Quick Pickled Radish
Soup 1	Southern Peanut Soup w/ Sweet Potatoes & Cilantro
Salad	Acorn Squash & Kale Salad w/ a Pomegranate Vinaigrette
Entrée 1	Blackened Catfish w/ Creamy Grits & Spiced Fried Onions
Entrée 2	Hoppin John w/ Collard Greens & Jasmine Rice
Entrée 3	Cornish Hen - Tennessee Hot Style w/ Sweet Potatoes
Signature Dessert	That Chocolate Cake
Dessert 2	Mini Lemon Meringue Tart
Dessert 3	Mini Chocolate Tart w/ Candied Pecans

	Garrett's Dinner Service 6:00pm - 7:15pm
Date	**Tuesday, April 9, 2019**
Class	CUL 121 Modern Kitchen
Menu Items	
Soup	Leek Veloute, Pancetta Lardons, EVOO, Micro Greens
Salad	Composed Green Bean, Potato, Fig, Walnut
Entrée 1	Marinated Flat Iron, Vegetable Gratin, Rosemary Redskins
Entrée 2	Duck Fat Poached Halibut, Whipped Potatoes, Broccolini, Carrots
Entrée 3	Cod en Persillade, Asparagus Coins, Carrot Stew
Signature Dessert	That Chocolate Cake
Dessert 2	Praline Cheesecake w/ Candied Pecans
Dessert 3	Lemon Chiffon Cake w/ a Passion Fruit Ice Cream

	Garrett's Lunch Service 11:30am - 12:45pm
Date	**Wednesday, April 10, 2019**
Class	CUL 230 American Regional & Global Cuisine
Menu Items	
Appetizer	Seared Tuna w/ a Carrot & Jicama Slaw
Soup	Smoked Salmon Chowder w/ Bacon & Dill
Salad	Grilled Gem Lettuce w/ Fingerling Potatoes
Entrée 1	Pistachio & Miso Encrusted Pork Loin
Entrée 2	Pan Seared Quinoa Croquette w/ a White Bean Puree
Entrée 3	Cedar Plank Salmon w/ Pickled Daikon Radish
Signature Dessert	That Chocolate Cake
Dessert 2	Almond Pear Tart w/ an Almond Frangipane Filling
Dessert 3	Triple Chocolate Cookies - Macarons, Madeline's & Meringues

	Garrett's Dinner Service 6:00pm - 7:15pm
Date	**Tuesday, April 16, 2019**
Class	CUL 121 Modern Kitchen
Menu Items	
Soup	Leek Veloute, Pancetta Lardons, EVOO, Micro Greens
Salad	Composed Green Bean, Potato, Fig, Walnut
Entrée 1	Marinated Flat Iron, Vegetable Gratin, Rosemary Redskins
Entrée 2	Duck Fat Poached Halibut, Whipped Potatoes, Broccolini, Carrots
Entrée 3	Cod en Persillade, Asparagus Coins, Carrot Stew
Signature Dessert	That Chocolate Cake
Dessert 2	TBD
Dessert 3	TBD

	Garrett's Lunch Service 11:30am - 12:45pm
Date	**Wednesday, April 17, 2019**
Class	CUL 230 American Regional & Global Cuisine
Menu Items	
Appetizer	Smoked Potato Croquettes w/ a Grilled Scallion Sour Cream Sauce
Soup 1	Santa Fe Black Bean Soup w/ Corn & Monterey Jack Cheese
Salad	Romaine & Baby Kale w/ a Roasted Garlic Citronette
Entrée 1	Birria Lamb Tacos w/ a Tomatillo Salsa
Entrée 2	Navajo Taco w/ Cowboy Style Pinto Beans
Entrée 3	Chipotle Rubbed Denver Ribs
Signature Dessert	That Chocolate Cake
Dessert 2	Dobos Torte w/ a Brandied Crème Anglaise
Dessert 3	Chai Panna Cotta w/ a Mango Puree