



Student Specials Menu by Luis Blanco-Doring

May 27 – June 04, 2026

Starter

Beef Kibbeh Bites \$6
Handcrafted open-face Lebanese meatloaf bites filled with toasted nuts and currants. Served over a silky Sichuan-lime infused mousse and topped with sweet chipotle onions.

Entrées

Slow-Braised Pork \$14
Tender pork in a rich, deeply aromatic red wine and smoky dry-chili reduction. Served with a golden plantain rosette au gratin and a creamy poblano and mushroom polenta.

Pan-Seared Cod Fillet \$14
Delicate cod over a velvety Romano cheese beurre blanc, served with a bright lemon risotto and savory glazed carrots with capers.

Dessert

Baklava & Tamarind-Miso Crèmeux \$5
Crispy, fragrant nut-filled pastry drenched in an aromatic floral syrup. Beautifully balanced by a silky, savory-sweet tamarind-miso crèmeux (mousse) and finished with a delicate lace-tuile.

We do not accept \$50 and \$100 bills.

**Steak and seafood are cooked to order. Consuming undercooked beef, lamb, poultry, seafood, shellfish, pork, or egg may increase your risk of foodborne illness.

Allergies: Please be aware our food may contain or be exposed to common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat. While we take steps to minimize risk and safely handle the foods containing potential allergens, please be advised cross contamination may occur. Please notify us of any allergy so we can assist you in your order.