



**SEATTLE CENTRAL
COLLEGE**

Seattle Culinary Academy

**ONE WORLD
RESTAURANT**

Tierra del Sur

May 2-5

Appetizer

Tue & Wed. Skirt Steak***, Chimichurri, Mushrooms, Smoked Chile Potato Croquette \$8.95

Thur & Fri. Seared Scallop & Grilled Shrimp Tiradito**, Chayote, Popped Quinoa *(GF, DF)* \$8.95

Soup & Salad

Choice of soup or salad included with entrée, ala carte pricing available

Grilled Pineapple, Jicama & Fennel Salad, Arugula, Pepita, Passionfruit Vinaigrette *(GF, DF)*

Roasted Poblano Soup, Shell Peas, Queso Fresco, Cumin Seeded Croutons

Entrees

Includes cup of soup or salad

Pepita -dusted Halibut**, Cumin Lime Butter Sauce, Tamale, Spring Vegetables *(GF)* \$17.95

Cocoa Mole -spiced Duck Breast**, Green Wheat Esquites, Rhubarb Pico, Mole Negro* \$16.95

Dungeness Crab & Shellfish Moqueca**, English Peas & Piri Piri *(GF, DF)* \$18.95

Anderson Ranch Lamb Chop en Torrefacto**, Honeyed Sweet Potatoes, Smoked White Beans, Almond Raisin Mole*,
Tamarind *(GF, DF)* \$18.95

Infladitas, "Nixtamalized" Celeriac*, Pipian, Roasted Beets, Charred Leeks, Mole Rosa* *(Vegan, GF)*

\$15.95

**Some of our dishes are cooked rare or may contain raw eggs. Consumption of these products may be hazardous to your health

*Items on this menu may contain peanuts and tree nuts.

Please inform your server of any food allergies or dietary restrictions, adaptations are available.

GF= Gluten Free; DF= Dairy Free; Veg= Vegan