

# Welcome To One World - A Student Run Restaurant

We thank you in advance for dining with us. Every guest provides an opportunity for our students to acquire the necessary skills they will need to graduate and use in industry. Thank you for your patience as we prepare the next generation of chefs for success!

This Pasha's Table Menu Runs – February 18<sup>th</sup> – 21<sup>st</sup>

## **Appetizer**

Please ask you server for today's selection

- Small (3-4 bites) \$4.75
- Medium (selection of 6-7 bites) \$8.25
- Large (selection of 9-12 bites) \$12.95

#### Soup & Salad

- Roasted Beets, Herb Salad, Marinated Feta, Pistachio Lime Vinaigrette\*\* (GF)
- Orange Lentil Yogurt Soup

# **Entrees – Includes Cup of Soup or Salad Above**

- Scallop Strudel, Green Lentils, Saffron Cauliflower, Pistachio Sauce (DF) \$13.75
- Confit of Salmon\*, Tahin Sauce, Tree Nut Rice\*\*, Rainbow Chard (GF) \$15.95
- Rose Spiced Quial, Pomegranate Walnut Sauce\*\*, Jeweled Frekka, Artichokes (DF) \$14.95
- Tomato Ginger Chickpea Stew, Carrot Fritters, Ribbon Pickles, Persian Lime Creme \$10.75

# "Beast Feast" Cut of the Day

Featuring 100% grass finished, humanely raised lamb from Jones Family Farms.

Our students carefully prepared today's cut from the whole animal in keeping with our commitment to sustainability. \$Market Price

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

<sup>\*</sup>Eating raw or undercooked foods may be harmful to your health.

<sup>\*\*</sup> Contains tree nuts