



**A culinary dining room experience
in a classroom setting**

Jamaica, Haiti and the Philippines

Choice of Appetizer

Calabaza

(Jamaican Pumpkin soup)

Haitian Beef Pate

(Scotch Bonnet peppered beef in puff pastry)

Choice of Entrees:

Chicken Adobo

(Chicken leg cooked in soy sauce and vinegar)

Jamaican Jerked Short ribs of Beef

Riz National with sauteed shrimp and Pikliz

(Haitian Shrimp over rice and beans with spicy and tart vegetable slaw)

All Entrées Served With

Bannann Peze

(Haitian double Fried Plantains)

Haitian Legume

(Vegetable stew)

Chef's Choice of Dessert

Lunch \$7.00 | Dinner \$11.00

FSCJ Cafe Frisch is a simulated restaurant lab, operated as part of the culinary arts and hospitality management program by students and professors. Gratuities are appreciated and are utilized for special student activities carried out by the classes at the end of each term. We appreciate your interest and patronage.

Reservations can be made at: cafefrischreservations@fscj.edu



Florida State College
at Jacksonville