



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

Mexico

Choice of Appetizer

Sopa Azteca
(Mexican chicken tortilla soup)

Chilaquiles
(Salsa simmered Tortillas)

Choice of Entrees:

Vera Cruz style Sauteed fish
(Seasonal catch prepared Veracruz style, with capers, olives and tomato)

Chile en Nogada
(Ground, spiced beef stuffed poblano pepper, walnut cream sauce)

Pechuga de Pato en Pepian Verde
(Duck breast in pumpkin seed tomatillo sauce)

All Entrées Served With

Refried Beans

Red Rice

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

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