



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

Greece and the Middle East

Shared Appetizer

Mezze

Combination of Baba Ganoush, Muhammara, Falafel and Pita bread.

Choice of Entrée

M' Jadarrah

(Lentil stew with Burghul and onions)

Shish Tawook, Zhoug sauce

(Marinated Chicken Skewers, grilled and served with a spicy cilantro and mint sauce)

Païdakia with Tzatziki sauce

(grilled marinated lamb chops)

All Entrées Served With

Kolokithakia Tiganata

(Greek zucchini pancakes with Skordalia sauce)

Lebanese Rice with Pine Nuts and vermicelli

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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