



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

Peru, Chile and Argentina

Choice of Appetizer

Choros a la Chalaca

(Peruvian steamed mussels with corn and tomato)

Carbonada

(Chilean Vegetable and Meat soup with Pumpkin)

Choice of Entrees:

Churrasco con Chimichurri

(Grilled Argentine style steak with Chimichurri sauce)

Jalea

(Peruvian fried seafood with octopus, shrimp and fish fillets)

Peruvian Roasted chicken with spicy cilantro sauce

All Entrées Served With

Verduras Asadas

(Roasted vegetables)

Papa a la Huacaina

(Peruvian Mashed Potato dish with Aji Amarillo Peppers)

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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