

Scholar's Dining Room Spice Menu

\$50 + tax

1ST COURSE

Thai Style Yam and Coconut Soup
with lime cream, and grilled prawn

or

Pickled Salad of Fennel
with cucumbers, chiles, and mint-cilantro oil

2ND COURSE

Grilled Humboldt Squid
*with tomato chile jam, and green papaya
salad*

or

**House Made Lamb Merguez
Sausage**
*with pomegranate molasses, spiced squash
puree, and preserved lemons*

MAIN

**Grilled Peri Peri Spiced Rosstown
Chicken Thigh**
*with roasted sweet potatoes, and grilled
pineapple relish*

or

**Miso and Sweet Soy Marinated
Sablefish**
*with baby bok choy, shiitake mushrooms,
Szechuan peppercorn and chile hot pot*

or

Grilled Halloumi Cheese
*with Za'atar spiced cous cous, dried apricots,
toasted almonds, and caper-sultana dressing*

DESSERT

Please ask your server for today's creations



Scholar's Dining Room Fun Facts!

Lime cream is reduced lime juice with whipping cream.

Fennel is a licorice flavoured plant that aids digestion.

Humboldt Squid is an invasive species that has found its way into BC waters. It is beneficial to harvest the squid to protect other species.

The Lamb Merguez is made and stuffed by culinary students on campus! The recipe is of North African background.

Peri Peri Spice has both Portuguese and North African influences. The name 'Peri Peri' is from the Swahili word for 'pepper'.

Sablefish are deep dwelling fish, they are typically found at depths of 600 - 1,800 feet in the North Pacific Ocean. For perspective, the CN Tower in Toronto is 1,815 feet tall.

Halloumi is a semi-hard, unripened, brined cheese made in Cyprus, an island country in the Mediterranean Sea.

Couscous is often mistaken for a grain, but it is actually a type of pasta made from semolina flour. Commonly used in North African cuisine, it has a dense texture and a slightly salty flavour.

Proudly serving Oso Negro
regular and decaffeinated coffee

