



## *Cultural Spotlight*

### *Alsace*

*THE ALSACE REGION, LOCATED IN EASTERN FRANCE ALONG THE RHINE RIVER, IS FAMED NOT ONLY FOR ITS RICH HISTORY BUT ALSO FOR ITS EXCEPTIONAL WINES. OVER CENTURIES, THIS REGION HAS ALTERNATED BETWEEN FRENCH AND GERMAN RULE, CREATING A CULTURAL AND CULINARY IDENTITY THAT REFLECTS THE BEST OF BOTH WORLDS. KNOWN FOR ITS PICTURESQUE VINEYARDS PRODUCING WORLD-CLASS GEWÜRZTRAMINER, RIESLING, AND CRÉMANT D'ALSACE, ALSACE OFFERS A CUISINE DEEPLY INFLUENCED BY ITS WINEMAKING HERITAGE AND ITS DUAL CULTURAL ROOTS.*

*OUR MENU HIGHLIGHTS THIS UNIQUE INTERPLAY OF HISTORY AND TERROIR. THE DUCK TERRINE IS PAIRED WITH A GEWÜRZTRAMINER JELLY, EVOKING THE REGION'S AROMATIC WHITE WINES. THE BLANQUETTE, A QUINTESSENTIAL FRENCH DISH, IS SERVED WITH TRUFFLE SPÄTZLE, A NOD TO GERMANIC TRADITIONS, WHILE ALSO EMBRACING THE LUXURY ALSACE IS KNOWN FOR. TO FINISH, THE APPLE STRUDEL FEATURES APPLE RIESLING GEL AND HONEY GELATO, OFFERING A SWEET TRIBUTE TO ALSACE'S WINEMAKING LEGACY AND ITS PERFECT HARMONY OF FRENCH FINESSE AND GERMAN HEARTINESS.*

#### *DUCK TERRINE*

RED CURRANT AND GEWÜRZTRAMINER JELLY | TOASTED BRIIOCHE | MICRO LETTUCE | ICE WINE VINEGAR

#### *BLANQUETTE*

WHITE STEW | WINTER VEGETABLES | TRUFFLE SPÄTZLE

#### *APPLE STRUDEL*

APPLE REISLING GEL | HONEY GELATO | CINNAMON STRUESEL

*WELCOME TO ALO, HIGH POINT UNIVERSITY'S SECOND FINE DINING RESTAURANT AND LIFE SKILLS LEARNING LAB. ALO'S GLOBAL APPROACH TO THE FINE DINING EXPERIENCE IS DESIGNED TO INTRODUCE STUDENTS TO INTERNATIONAL FLAVORS, CUSTOMS, AND CULTURE. WITH A FOCUS ON CONTINENTAL DINING STYLE, STUDENTS ARE EDUCATED ON, AND BECOME COMFORTABLE WITH, EUROPEAN DINING ETIQUETTE AND PROTOCOL. ALO IS THE PERFECT COMPLIMENT TO THE INNOVATIVE 1924 PRIME - HPU'S FLAGSHIP FINE DINING RESTAURANT AND LEARNING LAB LOCATED IN THE R.G. WANER CENTER. EXPANDING UPON "YOUR PROFESSIONALISM BRAND SERIES," AND IN PARTNERSHIP WITH THE CAREER AND PROFESSIONAL DEVELOPMENT OFFICE. ALO FEATURES MONTHLY BUSINESS ETIQUETTE, LEADERSHIP AND LIFE SKILL SESSIONS. 1924 PRIME AND ALO RESTAURANTS ALLOW HPU STUDENTS TO BUILD CONFIDENCE IN PROFESSIONAL SETTINGS BEYOND THE OFFICE AND GAIN INTERNATIONAL CUISINE AND CULTURE EXPERIENCE. JUST ONE MORE EXAMPLE OF WHY HIGH POINT UNIVERSITY IS THE PREMIER LIFE SKILLS UNIVERSITY.*

**\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

**\*\* please be advised that our food may come in contact or contain peanuts, tree nuts, soy, milk, eggs, wheat, shellfish, fish, or sesame. Please ask your server if you have any concerns.\*\***