



## Cultural Spotlight

### Nice

*NESTLED ALONG THE GLITTERING FRENCH RIVIERA, NICE, PRONOUNCED "NIECE," IS A SUN-DRENCHED CITY WHERE MEDITERRANEAN CHARM MEETS FRENCH SOPHISTICATION. KNOWN FOR ITS VIBRANT MARKETS, FRESH SEAFOOD, AND PROVENÇAL PRODUCE, NICE OFFERS A CUISINE INFUSED WITH OLIVE OIL, HERBS, AND BRIGHT COASTAL FLAVORS. IT'S A PLACE WHERE MEALS ARE AS MUCH ABOUT LEISURE AND BEAUTY AS THEY ARE ABOUT TASTE, WITH DISHES THAT REFLECT BOTH THE BOUNTY OF THE SEA AND THE RICHNESS OF THE SURROUNDING COUNTRYSIDE.*

*TODAY, NICE AND ITS NEIGHBORING TOWNS ARE THE QUINTESSENTIAL SUMMER ESCAPE FOR PARISIANS SEEKING RELIEF FROM THE SWELTERING CITY. WITH MANY BUILDINGS IN PARIS STILL LACKING AIR CONDITIONING, THE COOL SEA BREEZES AND RELAXED PACE OF THE RIVIERA ARE IRRESISTIBLE. HERE, LONG LUNCHESS SPILL INTO LAZY AFTERNOONS, AND EVENINGS ARE FILLED WITH THE GOLDEN LIGHT OF THE CÔTE D'AZUR – A SETTING PERFECTLY SUITED FOR SAVORING THE REFINED YET APPROACHABLE FLAVORS OF THE REGION.*

#### *\*TUNA NIÇOISE*

RARE AHI TUNA | HARICOT VERTS | CHERY TOMATO | OLIVE TAPENADE | SOFT EGG | SAFFRON AIOLI | CAPER VINAIGRETTE

#### *SQUAB RÔTI AUX CERISES ET PORTO*

ROASTED SQUAB WITH CHERRY-PORT JUS | RATATOUILLE SQUASH BLOSSOMS | BRAISED FENNEL | POMMES FONDANT

#### *CRÊPE SUZETTE*

FLAMBÉED CLASSIC CRÊPES | GRAND MARNIER AND ORANGE SAUCE | VANILLA BEAN ICE CREAM

*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.\*\***