



Nordic Cuisine

THE NORDIC REGION ENCOMPASSES DENMARK, NORWAY, SWEDEN, FINLAND, AND ICELAND, WHERE GEOGRAPHY AND CLIMATE HAVE HISTORICALLY SHAPED FOOD TRADITIONS. LONG WINTERS, LIMITED DAYLIGHT, AND SHORT GROWING SEASONS NECESSITATED PRESERVATION METHODS SUCH AS CURING, DRYING, FERMENTING, AND PICKLING. THE SURROUNDING SEAS PROVIDE COLD-WATER FISH INCLUDING SALMON AND ARCTIC CHAR, WHILE INLAND FORESTS SUPPLY GAME SUCH AS VENISON. HARDY GRAINS LIKE RYE AND BARLEY, ROOT VEGETABLES, CULTIVATED DAIRY, AND TART WILD BERRIES INCLUDING LINGONBERRY AND CURRANT FORM THE FOUNDATION OF THE REGION'S PANTRY. FLAVOR PROFILES ARE TYPICALLY CLEAN AND RESTRAINED, WITH NATURAL ACIDITY AND FRESHNESS EMPHASIZED OVER HEAVY SEASONING OR SWEETNESS.

THIS MENU REFLECTS THOSE REGIONAL CHARACTERISTICS THROUGH INGREDIENT SELECTION AND PREPARATION METHODS. VENISON REPRESENTS THE HUNTING TRADITIONS OF THE NORDIC FORESTS AND IS COMPLEMENTED BY PRESERVED AND FORAGED ELEMENTS SUCH AS PICKLED FRUIT AND DRIED MUSHROOMS. ARCTIC CHAR HIGHLIGHTS THE IMPORTANCE OF COASTAL FISHERIES, PAIRED WITH BARLEY AND FRESH HERBS THAT ARE COMMON THROUGHOUT SCANDINAVIAN COOKING. THE DESSERT IS BASED ON RØDGRØD MED FLØDE, A TRADITIONAL DANISH STARCH SET BERRY PUDDING SERVED WITH CREAM, SHOWCASING THE REGION'S USE OF SEASONAL RED BERRIES AND CULTURED DAIRY. TOGETHER, THE COURSES DEMONSTRATE THE BALANCE OF LAND, SEA, GRAIN, AND BERRY THAT DEFINES NORDIC CUISINE.

VENISON TARTARE*

PICKLED STRAWBERRY | PORCINI | PETITE HERBS | QUAIL EGG | RYE CRISP

ARCTIC CHAR

BLACKENED LEEKS | WHITE ASPARAGUS | DILL BARLEY | HERB BEURRE

RØDGRØD MED FLØDE

DANISH RED BERRY 'PUDDING' WITH CREAM

STRAWBERRY GEL | LINGONBERRY & CURRANT PUDDING | SWEET CREAM | STRAWBERRY SORBET

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 SKILLS LESSONS. 1924 PRIME, ALO, AND KAZOKU 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.****