



## *Cultural Spotlight*

### *Parisian French Bistro*

*A FRENCH BISTRO IS A CASUAL, NEIGHBORHOOD RESTAURANT INTENDED FOR REGULAR, EVERYDAY DINING. RATHER THAN SERVING AS A DESTINATION OR SPECIAL-OCCASION SPACE, A BISTRO EXISTS TO SUPPORT THE SURROUNDING COMMUNITY WITH FAMILIAR FOOD AND AN INFORMAL, WELCOMING ATMOSPHERE. GUESTS ARE ENCOURAGED TO RETURN OFTEN, CONFIDENT IN THE EXPERIENCE AND THE CONSISTENCY OF THE MENU.*

*BISTRO MENUS ARE INTENTIONALLY SMALL AND FOCUSED, ALLOWING THE KITCHEN TO EXECUTE EACH DISH WITH PRECISION AND RELIABILITY. THE FOOD IS TYPICALLY ROOTED IN CLASSIC FRENCH TECHNIQUES SUCH AS STOCKS, SAUCES, BRAISES PREPARED CORRECTLY AND CONSISTENTLY RATHER THAN REINTERPRETED OR REINVENTED. IN PARIS, BISTROS ARE INTEGRATED INTO DAILY LIFE, PROVIDING EFFICIENT LUNCHESES, RELAXED DINNERS, AND DEPENDABLE MEALS THAT FIT NATURALLY INTO WORKDAYS AND NEIGHBORHOOD ROUTINES.*

#### **FRENCH ONION SOUP**

SLOW COOKED ONIONS | GRUYERE CHEESE | BRIOCHE CROUTON

#### **STEAK FRITES**

HAND-CUT FRIES | TRUFFLE AIOLI | HERB BUTTER

#### **CHOCOLATE POT AU CREME <sup>GF</sup>**

RICH CHOCOLATE CUSTARD

*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.\*\*