



Globally Inspired, Mediterranean Influenced

Starters

GAMBAS AL AJILLO

GARLIC SHRIMP, OYSTERS, RED PEPPER RAGU, QUINOA, CRISPY CHICKPEA, AJI AMARILLO

GNOCCHI

BRAISED SHORT RIB, WILD MUSHROOM, FIG, PARMESAN

GRILLED ARTICHOKE HEART

GRECIAN FETA, LEMON BEURRE BLANC, CAPER, PICKLED ONION, SORREL

BURRATA CAPRESE SALAD

MARINATED HEIRLOOM TOMATO, MOZZARELLA, BALSAMIC, BASIL

MOROCCAN GREENS

TURMERIC SPICED CHICKPEA, QUINOA, ROASTED BEET, CARROT, OLIVE, PISTACHIO, MINT, FETA

GRILLED SPANISH OCTOPUS

HARISSA AIOLI, GRILLED SPRING ONION, CITRUS HERBED ORZO, POMEGRANATE, WATERCRESS

Entrées

BRAISED SHORT RIB

CREAMY POLENTA, BEET ROOT, SWEET SOY BRUSSELS, PARSNIP CRISP

OVEN ROASTED POUSSIN CHICKEN

CARAMELIZED CARROT & LEEK, SEASONED ORZO, SAFFRON & HARISSA JUS, THYME ESSENCE

ARTICHOKE RISOTTO

CRISPY SPINACH, ROASTED ARTICHOKE HEART, PICKLED ASPARAGUS, POMEGRANATE, RICOTTA SALATA

CHARRED SEA BASS

SUNCHOKE PUREE, CRISP GREENS, ROASTED BEET, GREMOLATA

TUNISIAN SALMON

HONEY GLAZED CARROT, QUINOA-BASMATI RICE, ASPARAGUS TIPS, CHERMOULA, HARISSA BUTTER, CORIANDER

PAPPARDELLE DI MARE

STEWED SHELLFISH, BABY OCTOPUS, SCALLOP, CHORIZO, GARLIC WINE CREAM, PARMESAN, CITRUS

TURKISH GRILLED EGGPLANT

WALNUT, BEET, POMEGRANATE, ZA'ATAR CITRUS QUINOA, STRACCIATELLA, SWEET ONION, CILANTRO, LAVENDER

FIG GLAZED DUCK CONFIT

MUHAMMARA HUMMUS, ROASTED BLACK FIG, EGG, POMEGRANATE, SORREL

Desserts

BAKLAVA GELATO PROFITEROLES

CANDIED WALNUT, SPICED HONEY GLAZE, PÂTE À CHOUX SHELL

LEBANESIAN SFOUF

ALMOND SEMOLINA CAKE, TURMERIC, ANISE, PINE NUT, PISTACHIO GELATO

SORBETTO TRIO

SEASONAL SORBETS, LOCAL BERRIES, CITRUS ZEST

AFFOGATO

SEASONAL GELATO, ESPRESSO FLOAT, SAADIA'S GHORIBA COOKIE

SEFFA

VERMICELLI, ALMOND, APRICOT, COCONUT, MOROCCAN SPICE

TIRAMISU

ESPRESSO SOAKED SAVOIARDI, MASCARPONE, COCOA



**HIGH POINT
UNIVERSITY**

Life Skills University

PROUDLY SUPPORT LOCAL FARMS & RESPONSIBLE PRODUCERS

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



Cultural Spotlight Brazil

ARGUABLY THE MOST POPULAR SAVORY STREET FOOD IN BRAZIL, COXINHA, IS ESSENTIALLY A DEEP-FRIED CHICKEN AND CHEESE CROQUETTE, MOLDED IN THE SHAPE OF A TEARDROP TO RESEMBLE A DRUMSTICK. COXINHA IS THOUGHT TO HAVE ORIGINATED IN LIMEIRA, OUTSIDE OF SAO PAULO, IN THE 19TH CENTURY. IT IS SAID THAT THE SON OF PRINCESS ISABEL AND PRINCE GASTON ONLY PREFERRED TO EAT CHICKEN THIGH MEAT. THE OCCASION CAME WHEN THE CHEF DID NOT HAVE ENOUGH THIGH MEAT, SO INSTEAD SHREDDED THE CHICKEN, COVERED IT IN FLOUR AND SHAPED IT INTO A DRUMSTICK. THE PRINCE LOVED IT, AS DID HIS GRANDMOTHER, THE EMPRESS.

FEIJOADA STEMS FROM THE WORD 'FEIJAO,' MEANING BEAN IN PORTUGUESE. IT IS A BRAZILIAN BLACK BEAN STEW OF PORK AND BEEF SCRAPS, OFTEN INCLUDING THE PIG'S EARS & TROTTERS, STRIPS OF JERKED BEEF, SMOKED SAUSAGE, AND CAN SOMETIMES BE INCORPORATED WITH KALE OR OTHER HEARTY VEGETABLES. OFTEN CALLED "FOOD FOR THE SOUL," FEIJOADA HAS MANY REGIONAL VARIATIONS, BUT IS ALMOST ALWAYS CONSIDERED A STAPLE OF THE BRAZILIAN CULTURE, HEARTY, RICH, SAVORY AND IS CELEBRATED ACROSS THE COUNTRY.

WHEN THE INDUSTRIAL METHOD OF PRESERVING MILK THROUGH EVAPORATION, ADDING SUGAR AND THEN CANNING BECAME AVAILABLE, THE RESULTING PRODUCT CAME TO BE KNOWN AS CONDENSED MILK AND IT BECAME THE HERO OF THE TROPICS. IN BRAZIL, HOUSEHOLDS DISCOVERED IT TO BE THE PERFECT SWEETENER AND MILK SUBSTITUTE IN THEIR SWEET DESSERTS. FROM THIS WAS BORN A TROPICAL FRIENDLY CRÈME CARAMEL, KNOWN NOW AS PUDIM DE LEITE

COXINHA DE FRANGO

CHICKEN CROQUETTE, CASSAVA FAROFA, GUAJILLO GARLIC AIOLI, CORRIANDER

FEIJOADA

BLACK BEAN STEW, ARBORIO CAKE, BRAISED PORK BELLY, AVOCADO, PICKLED ONION, PEPITA, CRÈME, SCALLION, CILANTRO

PUDIM DE LEITE

CRÈME CARAMEL, OAT CRUMBLE

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 COMPLEMENT TO THE INNOVATIVE 1924 PRIME – HPU'S FLAGSHIP FINE DINING RESTAURANT AND LEARNING LAB LOCATED IN THE R.G. WANER CENTER. EXPANDING UPON "YOUR PROFESSIONAL BRAND SERIES," AND IN PARTNERSHIP WITH THE CAREER AND PROFESSIONAL DEVELOPMENT OFFICE, ALO FEATURES MONTHLY BUSINESS ETIQUETTE, LEADERSHIP AND LIFE SKILLS 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.