



Globally Inspired, Mediterranean Influenced

Starters

GAMBAS AL AJILLO

GARLIC SHRIMP, OYSTERS, RED PEPPERS, SWEET ONIONS, COUS COUS,
CHICKPEA RAGU, HERBS, LEMON

SAGANAKI

GRECIAN FRIED FETA, BURNT FIG, GRILLED BALSAMIC GRAPE

BURRATA CAPRESE SALAD

MARINATED HEIRLOOM TOMATO, MOZZARELLA, BALSAMIC, BASIL

MOROCCAN GREENS

TUMERIC SPICED CHICKPEA, QUINOA, DRIED FRUITS, HEIRLOOM TOMATO, RADISH,
CARROT, PISTACHIO, MINT, FETA

GRILLED SPANISH OCTOPUS

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

Entrées

DUKKAH SPICED FLAT IRON STEAK

OLIVE OIL ROASTED POTATOES, PICKLED SWEET ONION, MEDITERRANEAN CHIMICHURRI, ROMESCO

CHICKEN SALTIMBOCCA CARBONARA

PROVOLONE, SAGE, PROSCIUTTO, ORECCHIETTE, SNOW PEAS, TOMATO,
CONFIT CHICKEN LOLLIPOP

ARTICHOKE RISOTTO

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

LOCAL RAINBOW TROUT

MACADAMIA CRUST, WHITE BEAN RAGOUT, ROASTED SUNCHOKES,
SPICED SAUSAGE, GREMOLATA

TUNISIAN SALMON

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

ZARZUELA DE PESCADO

STEWED SHELLFISH, SALMON, TOMATO, THYME, CITRUS, ROASTED GARLIC, HERBED CROUSTINI

FIG GLAZED DUCK BREAST

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

Desserts

BAKLAVA GELATO PROFITEROLES

CANDIED WALNUT, SPICED HONEY GLAZE, PATE A CHOUX SHELL

MESKOUTA

ORANGE SPICED CAKE, LEMON CURD, PISTACHIO, MINTED STRAWBERRY

SORBETTO TRIO

SEASONAL BERRIES, LOCAL BERRIES, CITRUS ZEST

CARDAMOM PANA COTTA

MOROCCAN SPICED CHOCOLATE, SAADIA'S GHORIBA COOKIES,
CANDIED ORANGE, TOASTED COCONUT

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 Ukraine

THE WORD BORSCHT COMES ULTIMATELY FROM THE PROTO-SLAVIC FOR SORREL. DUE TO ITS COMMONNESS AS A SOUP IN EASTERN EUROPEAN CUISINES, IT IS OFTEN CALLED GREEN BORSCHT, AS A COUSIN OF THE STANDARD, REDDISH-PURPLE BEETROOT BORSCHT. SORREL SOUP IS CHARACTERIZED BY ITS SOUR TASTE DUE TO OXALIC ACID PRESENT IN THE SORREL; SOME MAY REFER TO THE SORREL FLAVOR AS "TANNIC," AS WITH SPINACH OR WALNUTS.

ORIGINATING FROM RUSSIAN ROYAL CHEFS STUDYING IN FRANCE, DURING THE LATE 1840'S, CHICKEN KIEV BEGAN AS A VEAL DISH, BUT WAS LATER ADAPTED BECAUSE AT THE TIME CHICKEN WAS MORE EXPENSIVE AND CONSIDERED MORE OF A DELICACY. CHICKEN KIEV WAS MODIFIED TO PERFECTION BY A UKRAINIAN CHEF AND POPULARIZED BY TOURISTS TRAVELING FROM THE UNITED STATES AND REQUESTING THE DISH BY NAME.

THE WORD VATRUSHKA IS THOUGHT TO DERIVE FROM THE WORD VATRA MEANING "HOME FIRE OR HEARTH" IN MOST SLAVIC LANGUAGES. THIS SWEET YEAST BREAD DOUGH, FILLED WITH FRESH ACID-SET CHEESE KNOWN AS QUARK, IS OFTEN TOPPED WITH PIECES OF FRUITS, RAISINS OR EVEN SAVORY ITEMS SUCH AS ONIONS AND MUSHROOMS. VATRUSHKA APPEARED SEVERAL CENTURIES AGO, BORN FROM THE DISTANT ANCESTORS OF THE PAGAN ERA WHO WORSHIPED THE SOLAR DEITY YARILA, WHO MADE THESE STUFFED BUNS TO LOOK LIKE THE SUN, ON THE DAYS OF THE SUMMER SOLSTICE.

GREEN SUMMER BORSCHT

SPINACH, ZUCCHINI, POTATO, LEMON, RED VEIN SORREL, SMETANA, EGG

CHICKEN KIEV

CARAMELIZED PEARL ONION, ROASTED BEET PUREE, PEA TENDRIL,
RAINBOW CARROT, WATERCRESS

VATRUSHKA

SWEET YEAST BUN, QUARK BERRY CURD, HONIED CRUMB

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.