



## *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



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[A.LO] LATIN  
(VERB) TO DEVELOP, FOSTER, NOURISH

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.