



*Seagrass*

NORTHWEST FLORIDA STATE COLLEGE



# Floribbean Menu

January 30, 2020

**\$20.00** (tax included)  
Gratuities not accepted. Thank you for your patronage.

## Course I - Florida Taster

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Florida Crab, Kiwi Avocado Relish, Key Lime Ponzu,  
Plantain Chifles

## Course II - Soup & Salad Duo

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Bahamian Conch Chowder, Caribbean Mango Slaw,  
Yucca Bun, Jalapeno-Pineapple Marmalade

## Course III - Appetizer

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Chorizo Stuffed "Pappas Rellenos," Chipotle Cream, Tropical Fresca  
Or  
Sweet & Savory Corn Cakes, Mango Black Bean Relish, Charred Tomato Crema

## Course IV - Entree

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"Adobo Braised" Tamarind-Guava BBQ Pork Chop, Coconut Confetti Rice  
Jicama Citrus Slaw  
Or  
Seared Jamaican Jerk Chicken Confit, Sweet Potato Hash, Fire Roasted Corn,  
Caramelized Onion, Rum Chili-Plum Glaze  
Or  
Ginger-Lime Roasted Yellowtail, Blue Mesa Corn Cake, Whole Pickled Shallots,  
Braised Collards with Applewood Smoked Bacon  
Or  
Apple-Vegetable Stuffed Martinique Christophines au Gratin, Lemon Rosemary Mornay,  
Florida Rainbow Cous Cous

## Course V - Dessert

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Macadamia Key Lime Trifle  
Or  
Florida Sunset Tri-Sorbet Cake  
Or  
Mignardise

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

For reservation call 850.863.6520 or email [seagrass@nwfsc.edu](mailto:seagrass@nwfsc.edu)