



Seagrass Restaurant is Northwest Florida State College's Culinary Management and Hospitality & Tourism Management programs' fine dining experience.

Offering six multi-course themed menus during the spring.

Spring Dates and Themes

February 4: French

February 18: Cajun-Creole

March 4: Brazilian Gaucho Buffet

March 18: Italian

April 1: Spain

April 15: Pacific Rim

Multi-course Meal

Reception: 5:30 pm

Dinner Seating: 5:50 pm

Dinner Cost: \$20

Dinner Cost with Wine Flight: \$28

Reservations Required, maximum of 2 dinners to allow other guests to enjoy Seagrass.

Reservations available for spring beginning January 19, 2021.



Call 850.729.5369 or email seagrass@nwfsc.edu to reserve your seat.

100 College Blvd. E | Niceville, FL 32578

Go to: www.nwfsc.edu/academics/degrees-offered/culinary
for a link to the menus



Classically French Dinner

February 4, 2021

L'Aperitif

Tomato Stuffed Escargot Tarts with Garlic Dijon Butter
French Chicken Liver Pate
Charcuterie Platter
French Cheeses & Fruit

Dinner



Soupe au Pistou; Provençal

Vegetables, Potatoes, White Beans & Pasta with French Pesto

Red Snapper en Papillote

Fresh Snapper, Aromatic Vegetables, & Fresh Herbs Steamed in
Parchment
Roasted Asparagus with Hollandaise

Green Apple Sauvignon Blanc Sorbet

Tournedos of Beef au Sous-vide

Wild Mushroom, Mustard and Red Wine Sauce
Herbed Fondant Potatoes

Salade de la Serre au Fromage

Fresh Greens from the Kay Litke Culinary Greenhouse, Applewood
Bacon, Sliced Egg, Chèvres
Champagne Vinaigrette

Poires Belle Helene

Poached Bosc Pear, White Chocolate, French Vanilla Ice Cream,
French Palmiers

Cajun / Creole Dinner

February 18, 2021

Appetizers

Cajun Deviled Eggs
Crawfish Cardinal Pie

Charcuterie Platter
Cheeses & Fruit

Dinner



Soup & Salad

Creole Corn Chowder | Mardi Gras Salad Cups | Louis Dressing

Carnival Shrimp

Grilled Shrimp | Applewood Bacon | Honey Lime & Sriracha Glaze
Parmesan Grits

Virgin Bourbon Street Hurricane

Nola Chicken Roulade

Cajun Trinity Stuffed Breast | Dirty Rice Stuffed Pepper | Fried Okra
Creole Pepper Sauce

Chef Gift

Café Du Monde Style Beignets | Cointreau Orange Jam | Chicory
Coffee

Dessert

Praline Cheesecake | Brennan's Famous Banana Foster Sauce

Brazilian Goucho Buffet Dinner

March 4, 2021

Appetizers

Student Cold Appetizer Project

Student Hot Appetizer Project

Brazilian Assorted Charcuterie, Cheeses & Fruit

Dinner



Feijoada Bar & Side Dishes

Pickled & Grilled Vegetables

Asparagus & Prosciutto

Smoked Salmon

Kay Litke Culinary Greenhouse Green Salad

Roasted Garlic Mashed Potatoes

Yucca Buns

Churrasco Buffet Experience

Alcatra

Top Sirloin | Roasted Garlic

Teres Major

Beef Shoulder | Chimichurri

Cordeiro

Leg of Lamb | Rosemary Dijon

Chorizo & Kielbasa Sausage

Seagrass A1 | Sauce Aji Amarillo | Sauce Aji Verde

Dessert

Brownie & Orange Shortbread Cookies

Northern & Southern Italy Dinner

March 18, 2021

Aperitivo

**Charcuterie Platter
French Cheeses & Fruit**

Dinner



Italian Sausage with White Bean

Antipasto Skewer, Pesto Calabrese, Parmesan Crisp

Roasted Butternut Ravioli

Pistachio Brown Sage Butter, Forrest Mushrooms

Lemon Gelato

Grilled Lamb Chops with Rosemary

Risotto Rice Cake, Classic Gremolada, Honey Roasted Cipollini
Onion

Formaggi E Frutta

Fresh Melon, Calabrian Prosciutto, Buffalo Mozzarella, Raspberry
Couli, Cracked Pepper & Berries

Hazelnut Tiramisu

Lady Fingers, Marsala Zabaglione Cream, Chocolate Espresso
Beans

Cuisine of Spain

April 1, 2021

Aperitivo

Charcuterie Platter
French Cheeses & Fruit

Dinner

Aperitivo de Bienvenida

Andalusia Gazpacho Welcome Apéritif

Traditional | Simplistic | Flavorful | Welcome to Seagrass

Ahumado Aceitunas

Community Smoked Spanish Olives

Ensalata

Remojón Granadino

Salt Cod Flakes | Sweet Orange | Pomegranate | Sherry Vinegar

Trío de Tapas Estilo Familiar

(Family-Style Trio of Spanish Tapas)

Brochetas de Verduras

Serrano Ham | Manchego Cheese | Piquant Peppers | Vegetables

Papas Bravas & Chorizo

Fingerlings | Red Wine Poached Chorizo | Smokey Lemon Aioli

Alcachofa de Calamares Fritos Con Romesco

Fried Calamari | Artichoke Hearts | Almond Tomato Sauce

Intermezzo

Merengue de Frutas

Fruit Skewer | Spanish Meringue | Open-Flamed Brown

Plato Principal

Paella Providencia de Valencia

Chicken | Langostinos | Clams | Mussels | Chorizo | Saffron Arborio

Postre

Pastel de Almendras Tostadas

Toasted Almond Cake | Tres Leche Ice Cream | Sauce Caramel

Pacific Rim Dinner

April 15, 2021

Aperitivo

Student Cold Hors d'oeuvre Project
Student Hot Hors d'oeuvre Project

Charcuterie Platter
Cheeses & Fruit

Dinner



Spring Rolls

Duck Confit | Plum Sauce

Soup & Salad

Thai Curry Soup | Edamame Salad | Peanut Dressing

Spicy Seafood Stack

Back Fin Crab | Ahi Tuna | Avocado | Cucumber | Ponzu

Lychee Frozen Sorbet

Chicken Katsu

Panko Breaded Breast | Sauce Gochuchang
Sticky Rice | Kay Litke Culinary Greenhouse Bok Choy

Mango Ice Cream

Toasted Coconut | Ginger Cookie