

Apfennisi's

Lunch Sept. 15

Latin America Cuisine

STARTER

Sopa de Quinoa

Hearts of Palm Salad (Costa Rica)

MAIN

Chimichurri Steaks

Garlic Cilantro Rice

Cuban Black Beans

Lemon-Cayenne Yuca Chips

Brazilian Onion Bites

Bolillos

DESSERT

Postre de Tres Leches: Three Milk Cake

Lunch Sept. 22 & Dinner Sept. 24

Mexican Cuisine

STARTER

Campechana

Cilantro Lime Spring Mix Salad

MAIN

*Duck Tinga Taco

Tomato Essence Rice

Borracho Beans

Corn Tortillas

DESSERT

*Phyllo Wrapped Cajeta Cigar with Kahlua Cream

*New Recipe Testing

Lunch Sept. 29 & Dinner Oct. 1

Spanish Cuisine

STARTER

Garlic Soup

Savory Spanish Salad

MAIN

Roasted Chicken Quarter with Brava Sauce

Potato Rose with Garlic Aioli

Spanish Green Beans and Tomatoes

Spanish Bread

DESSERT

Flan con Mango

Dinner Oct. 15

African Cuisine

STARTER

Beverage - Ginger Beer

Harira Soup

Mango-Chipotle Catsup

Fried Plantains

MAIN

Chicken in Groundnut Sauce

Adula

Curried Cabbage

Couscous

Bread Floats

DESSERT

Date & Banana Dessert

Caribbean Coconut Tart

Lunch Oct. 20

Thai Cuisine

STARTER

Summer Rolls

Thai Chili Hot Sauce | Thai Peanut Sauce | Thai Dipping Sauce

Thai Hot and Sour Soup

MAIN

Thai Chicken Curry

Khao Plow (Thai Jasmine Rice)

Tatsoi (Asian greens)

Crispy Spring Rolls with Orange Sauce

DESSERT

Coconut Milk Sticky Rice with Mangoes

Lunch Oct. 27 & Dinner Oct. 29

French Cuisine

MAIN

*Tasty Duck Presentation

*New Recipe Testing

Lunch Nov. 3 & Dinner Nov. 5

Italian Cuisine

STARTER

Fried Shrimp Diablo

Vellutata di Cavolo Nero e Cannellini
(Creamy Kale and Cannellini Bean Soup)

MAIN

Grilled Chicken over Lemon Piccata Pasta with
Brocolini Rosemary Focaccia

DESSERT

Chardonnay Zabaglione with Fresh Fruit Compote

Lunch Nov. 10

African Cuisine

STARTER

Ginger Beer

Harira

MAIN

Mango-Chipotle Catsup

Fried Plantains

Chicken in Groundnut Sauce

Adula

Curried Cabbage

Couscous

Bread Floats

DESSERT

Date & Banana Dessert

Caribbean Coconut Tart

Dinner Nov. 12

German Cuisine

STARTER

Potato Pancakes with Cranberry Sauce

Cabbage Soup

MAIN

Schweineshnitzel

German Beef Rouladen

Spatzle Noodles

Carmelized Onions

Rotkohl (Red Cabbage)

Light Rye Bread

DESSERT

Apple Strudel and Apricot Kuchen with Clear Glaze

Lunch Nov. 17 & Dinner Nov. 19

Eastern European Cuisine

STARTER

Piroshki

Borscht

MAIN

Chicken Kiev

Grain Medley

Broiled Tomatoes

Buttered Turnips

Irish Soda Bread

DESSERT

Strawberries Romanoff Smettanick (Jam Cream Pie)

Reserve a Seat

Service Days

Lunch service is offered on Tuesdays, and evening dinner service is offered on Thursdays.

Price

The cost is \$18.98 per person, which includes the meal and limited beverages.

Please note: Pricing may vary on select service dates depending on the menu offered.

Lunch Service

Doors open at 11:30 a.m.
Service begins at 11:45 a.m.

Dinner Service

Doors open at 6 p.m.
Service begins at 6:15 p.m.

