



Cultural Heritage Week with Elinor Dining Services in the Chesapeake Dining Hall

Monday, December 1 through Friday, December 5

4:30pm to 8:00pm

Monday, December 1st

LATINO/HISPANIC: Chef Aaron Sanchez (Mexican)

Pineapple-ginger wings with soy-pineapple glaze

Roasted butternut squash and brussel sprouts in jalapeno vinaigrette

Twice-baked potato with chipotle crema and plant-based chorizo (vegetarian dish)

Mexican brownies

Tuesday, December 2nd

AFRICAN: Chef Marcus Samuelsson (Swedish-African)

Moroccan-spiced turkey breast

Sweet corn grits

Roasted sweet potatoes and okra (vegetarian dish)

Ethiopian spiced black-eyed peas with coconut milk

Senegalese poppy-seed rice pudding with mango

Wednesday, December 3rd

ASIAN/PACIFIC ISLANDER: Chef Alvin Cailan (Filipino)

Slow cooked chicken adobo

Picadillo made with plant-based meat substitute (vegetarian dish)

Bok choy in garlic sauce

Eggplant, bok choy, and tomato in coconut milk

Filipino garlic fried rice

Filipino macaroni salad (Greens)

Thursday, December 4th

NATIVE AMERICAN: Chef Sean Sherman

Pueblo Indian pork roast

Vegetarian Poyha - Native American meatloaf with impossible meat(vegetarian meal)

Cherokee style succotash

Sioux Indian pudding and berry pudding

Friday, December 5th

EURO-SLAVIC: Chef Bonnie Frumkin Morales (Belarusian)

Short rib borscht

Braised chanterelles and potatoes (vegetarian dish)

Zucchini pancakes

Babka (grated potato pie) or Tsibriki(potato balls)