



*Please choose one dish in each category.
Your server will provide a dessert menu after you have completed your meal.*

Appetizers

Pork griot with pikliz** - This spicy pork and pickled cabbage dish illustrates to 3rd graders a piece of the Haitian influence on New Orleans culture and cuisine. ****very spicy**

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Rainbow flatbread (v) - Students of all ages know that "eating the rainbow" is healthy, but 5th graders learn that the red bell and banana peppers, sweet potatoes, arugula and red onion on this flatbread provide a variety of phytonutrients.

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Alphabet appetizer (Q is for Quinoa salad & Alphabet soup) - Food ABCs is the title of our Kindergarten class -- and we do so much using our letters as a guide! We try new foods, celebrate different cultures, play with quinoa, and on the last day, make Alphabet Soup!

Entrees

Ratatouille in a rosemary bread bowl (V, butter optional) - Middle schoolers practice their knife skills (batonnet, julienne, dice, mince and chiffonade) by making this rustic dish; our younger students learn about cooperation by making bread & butter and reading *The Little Red Hen*.

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Green Giant shrimp fried rice (V/v by request) - A favorite in the Green kitchen, fried rice has been used in lessons about local produce, coastal resources, stove safety, and creating your own recipe. This version utilizes the winter harvest of kale and collards, as well as peas, green bell peppers, and green onions.

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Butternut squash macaroni & cheese (v) - We used to teach 2nd graders that orange foods are primarily good for our eyes; now we know it's not that simple! Still, who can resist a recipe that makes macaroni and cheese nutritious?

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Chicken tomatillo stew - Our 8th graders use Samin Nosrat's book, *Salt, Fat, Acid, Heat* to learn how to cook delicious food without a recipe. This dish marries all four components beautifully.



Dessert

Herbed shortbread and tarragon ice cream - These cookies have been presented to hundreds of collaborating teachers, families in the garden, and students learning about herbs over the years. Here they are paired with tarragon ice cream & edible dried flowers.

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Green grasshopper brownie sundae - Making brownies is a common (but rarely granted) wish of students; 8th graders get lucky! Mint chocolate chip ice cream and warm chocolate sauce give this sundae its name.

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Meyer lemon icebox pies - Years ago, when *An Edible Evening* was still held at Green, 1st through 3rd grade chefs made 800 small servings of this pie for the party! This year, 7th graders made the recipe during their in-depth exploration of the five tastes. (Can you guess which flavor this dessert illustrates?)