

MONDAY

May 22nd, 2023

LUNCH

TUESDAY

May 23rd, 2023

LUNCH

Chef Kyle Connaughton- Omnivore

Miso Keema Curry

ground beef, potatoes, carrots, turnips, shredded cabbage, multi grain rice

Contains beef, fish, soybean, seeds, wheat

Dosa by DOSA- Vegetarian

Goan Jackfruit & Potato Curry

With coconut and tamarind, served with rice pulao and Dosa chutney

Contains Coconut

Dosa by DOSA -Fast Fare

Butter Chicken

Creamy tomato-based curry, served with rice pulao and Dosa chutney

Contains Dairy, Coconut

WEDNESDAY

May 24th, 2023

LUNCH

Kitiya-Omnivore

Beef Massaman Curry

With coconut, tamarind, and turmeric coconut rice

Contains beef, coconut, fish, shellfish

Kitiya- Vegetarian

Green Papaya Salad with BBQ Tofu

With thai chiles, peanuts & lime

Contains soybean, peanuts, coconut

Kitiya- Fast Fare

Mungbean Glass Noodles with Shrimp

With lime & thai chile dressing

Contains shellfish, fish

THURSDAY

May 25th, 2023

LUNCH

Chef Maria Mazon- Omnivore

Sopa de Tortillas

With braised chicken, queso oaxaca, chipotle, and crispy tortilla strips

Contains Dairy

Favetta- Vegetarian

Chickpea Panisse with Sicilian Caponata

Herbed chickpea cake with eggplant caponata & massaged garlicky Tuscan kale

Greek Lemon Chicken-Fast Fare

with roasted garlic, herbs & chili flake; served with herby cauliflower rice

FRIDAY

May 26th, 2023

LUNCH

Chef Brandon Rosen-Omnivore

Blackened Cod with Potato Fondant

with broccolini, pine nut, sweet carrot sauce

Contains Dairy, Fish, Tree Nuts, Coconut

Chef Nelson German- Vegetarian

Roasted Cauliflower Steak

With farro "Catalan," spinach, almond, sultana & tomato ginger sauce

Contains Tree Nuts, Soybean

Strawberry Quinoa Salad With Grilled Chicken- Fast Fare

Strawberries, quinoa, baby spinach, feta, toasted almonds & balsamic vinaigrette

Contains Dairy, Tree Nuts, Seeds