



L'OREZ

ENTREE

TOMATO BASIL SOUP

Cherry Tomatoes | Sour Cream | Parmesan Cheese |
Gremolata Focaccia Bread | Basil Oil

OR

SQUID SALAD

Sous Vide Squid | Mixed Greens | Pitted Olives |
Japanese Cucumber | Sweet Orange Vinaigrette

PLAT

BEEF TORTELLINI

Cauliflower Tempura | Pickled Shallots | Pomegranate Jus |
Chimichurri Sauce | Coriander Milk Foam

OR

BOUILLABAISSE RISOTTO

Pan Seared Salmon | Frisée Salad |
Risotto with Seafood Broth | Shimeji Mushrooms

DESSERT

RASPBERRY CLAFOUTIS TART

Black Sesame Tart | Raspberry Mint Sherbet |
Raspberry Marmalade | Miso Caramel Sauce





MOCKTAILS

YGGDRASIL'S SAP

Kochi Yuzu | Honey Citron | Lemon Lime & Bitters | Aquafaba |
Lime Zest | Yuzu Toast

OR

PORPHIRIOS BERRY

Home-made Berries & Rosemary Syrup | Aquafaba |
Passionfruit | Grape | Fresh Lemon Juice

COFFEE

Americano | Latte | Cappucino | Flat White |
Hot Chocolate

OR

TEA

Earl Grey | Green Tea | Chamomile | Peppermint |
Darjeeling

NYP STAFF & STUDENTS: COMPLIMENTARY MOCKTAIL
NON-NYP STAFF: COMPLIMENTARY COFFEE/TEA