

Hispanic Heritage Month

Featuring Menus of the Americas and Regional New World Coffees

Tuesdays - September 16 through October 7, 2014

Tuesday September 16

Venezuela and Columbia

Venezulan Style Arepas con Carnitas y Guasacaca

Savory pork chunks crisped with cumin, orange and oregano. In a toasted corn bun with jack cheese, avocado, lettuce and tomato. Topped with an herb and avocado sauce.

Columbian Style Arepas Dominos

Toasted corn bun filled with black beans, queso blanca, tomatoes, lettuce, and avocados, Topped with an herb and avocado sauce.

Flan de Calabacitas

Canela and caramel custard with candied pumpkin seeds.

Featured Hispanic Mountain Coffee

Columbia San Isidiro

Notes of jasmine, sasparilla, tangerine, honedew, chocolate and clove

Tuesday September 23

Ecuador, Venezuela and Mexico

Matambre Estilo Snr. Gutierrez

Braised beef flank with savory filling.

Tacos de Ostras Frescas

Fresh Willapa Bay oysters crisped in masa harina with salsa verde, cotija cheese and more.

Churros con Dark Chocolate Sauce

Featured Hispanic Mountain Coffee

Costa Rica Montes de Oro

Notes of apple spice cider, molasses, and mandarin orange

Tuesday September 30

Paraguay, Peru and Mexico

Chupi

A bright and savory Paraguayan and Argentine style braised beef stew with ripe fall tomatoes and vegetables.

Chile Poblano al Horno

Roasted fresh chile with a filling of goat cheese, walnuts, sweet potatoes and yerba buena served on black beans with crema.

Un Cono de Helado de Dulce de Leche

Our practically famous ice cream cone is back! Get it while they last!

Featured Hispanic Mountain Coffee

Peru Sol y Café Fair Trade

Notes of nut meats, mellow acidity, smooth – certified organic

Tuesday October 7

Ecuador, Costa Rica and Puerto Rico

Milanesa Nápoli Estilo La Srta. Solé

Argentine and Uruguayan specialty of fried beef cutlet with fresh oregano and mozzarella cheese on fresh tomato sauce. Served with a fresh heirloom tomato salad with our own garden herb vinaigrette.

Estofado de Pollo Azteca con Granos Enteros

Aztec chicken stew with a mix of brown rice, quinoa, locally sourced lentils, chiles and corn. Served with avocados and fresh coriander.

Mango Congelado Hielo y Crema

Trey's frozen mango and cream cone.

Featured Hispanic Mountain Coffee

Centro y Sud Fiera Organica

Notes of spicy caramel, mellow acidity



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