



Globally Inspired, Mediterranean Influenced

Starters

MEDITERRANEAN MEZZE

TABBOULEH, ROASTED PEPPER HUMMUS, MARINATED FETA, PITA CHIPS, HERB FALAFEL, MARINATED OLIVES

STACKED SALAD

LOCAL TOMATOES, SWEET ONIONS, CUCUMBERS, CAPERS, GREEN OLIVES, MARINATED FETA, OREGANO, OLIVE OIL LEMON DRESSING

MEDITERRANEAN SALAD

GRILLED ROMAINE, TOMATOES, SWEET ONIONS, YELLOW PEPPERS, CUCUMBERS, KALAMATA OLIVES, CREAMY RED WINE DRESSING

GREEN GEM SALAD

AVOCADO, CUCUMBERS, TOMATOES, RICOTTA SALATA, GLAZED WALNUTS, LEMON VINAIGRETTE

GAMBAS AL AJILLO

GARLIC SHRIMP, RED PEPPERS, SWEET ONIONS, GARLIC, CHICKPEA RAGU, HERBS, LEMON

TURKISH STONE BAKED FLATBREAD

SPICY SAUSAGE, FETA CHEESE, SPINACH

Entrées

FRENCH BURGER

JOYCE FARMS GRASS FED BEEF BURGER, TOMATO COMPOTE, RILLON, RACLETT, HAND-CUT PARMESAN-BLACK PEPPER FRITES

RIGATONI ALLA CARBONARA

PANCETTA, SNOW PEAS, TOMATOES, FLAT LEAF PARSLEY, BLACK PEPPER

BUTTERNUT SQUASH RISOTTO

BUTTERNUT, EGGPLANT CAPONATA, POMEGRANATE, FRIED CAPERS, PARMESAN CRISP

GRILLED BRANZINO

FLAKY WHITE FISH, WHITE BEAN RAGOUT, ROASTED SUNCHOKES, GREMOLATA

PAN SEARED "SIXTY SOUTH" SALMON

PIQUILLO PEPPER PUREE, SCALLIONS, LENTIL-BASMATI RICE, FIRE-ROASTED ASPARAGUS

OVEN ROASTED JOYCE FARMS CHICKEN

CARAMELIZED CARROTS & LEEKS, SEASONED ORZO, SAFFRON & HARISSA CHICKEN JUS, THYME ESSENCE

CATALAN GRILLED JOYCE FARMS FILET OF BEEF

ROASTED SHALLOTS, CAULIFLOWER, SWISS CHARD, OLIVE OIL ROASTED POTATOES, HAZELNUTS, ROMESCO SAUCE

Desserts

VANILLA BEAN ICE CREAM PROFITEROLES

WARM CHOCOLATE SAUCE, HAZELNUT COOKIE, CREAM PUFF

FRUIT FRANGIPANE TART

VANILLA PASTRY CREAM, SEASONAL FRESH FRUIT & BERRIES, APPLE GLAZE, WHIPPED CREAM, FRESH FIG

SORBETTO

MANGO, RASPBERRY, LEMON, CHOCOLATE TUILLE

FLOURLESS CHOCOLATE CAKE

POMEGRANATE SEEDS, GLAZED CITRUS SAUCE

PROUDLY SUPPORT LOCAL FARMS & RESPONSIBLE PRODUCERS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



Cultural Spotlight *Peru*

LECHE DE TIGRE, LITERALLY "TIGER'S MILK," IS THE CITRUS-BASED, SPICY MARINADE USED TO CURE THE FISH IN CLASSIC PERUVIAN CEVICHE. MANY PERUVIAN FAMILIES WIDELY RECOGNIZE THE TIGER'S MILK AS AN APPETIZER, AN APHRODISIAC, AND A CURE FOR HANGOVERS. CEVICHE IS COMMONLY CUT INTO CHUNKED PIECES, WHEREAS THE JAPANESE STYLE OF SLICED RAW FISH ELEVATES THE TRADITIONAL DISH. THEY SAY THAT EVERYONE'S GRANDMOTHER IN LIMA MAKES THE BEST AJI DE GALLINA, A CHICKEN AND CHILI DISH. SUSPIRO A LA LIMEÑA IS LIMA'S MOST POPULAR DESSERT AND CARRIES THE CITY'S NAME. ITS NAME MEANS 'SIGH OF A LIMA LADY' AND IS SAID TO HAVE BEEN NAMED BY THE PERUVIAN POET JOSE GALVEZ, AFTER HIS WIFE AMPARO AYAREZ FIRST MADE IT FOR HIM.

LECHE DE TIGRE

GRILLED PRAWN, CILANTRO, SHAVED ONION, PLANTAIN

TIRADITO DE CORVINA AL AJI AMARILLO

PERUVIAN BLACK SEABASS, AJI AMARILLO, LIMON, SPICED CANCHA, RED ONION, CILANTRO, CUCUMBER, RADISH, CAMOTE PUREE, POPCORN SHOOTS

AJI DE GALLINA

JOYCE FARMS CHICKEN, PARMESAN, WALNUT, ARROCITO VERDE DE LOCOTO, HAUCATAY, PERUVIAN POTATO CRISP, OLIVE, CAGE-FREE EGG, NEGI

SUSPIRO A LA LIMEÑA

PORT INFUSED MERINGUE, MANJAR TOASTED ALMOND CRACKLE, SHAVED CINNAMON

WELCOME TO ALO, HIGH POINT UNIVERSITY'S SECOND FINE DINING RESTAURANT AND LIFE SKILLS LEARNING LAB. ALO'S GLOBAL APPROACH TO THE FINE DINING EXPERIENCE IS DESIGNED TO INTRODUCE STUDENTS TO INTERNATIONAL FLAVORS, CUSTOMS AND CULTURE. WITH A FOCUS ON CONTINENTAL DINING STYLE, STUDENTS ARE EDUCATED ON AND BECOME COMFORTABLE WITH EUROPEAN DINING ETIQUETTE AND PROTOCOL.

ALO IS THE PERFECT COMPLEMENT TO THE INNOVATIVE 1924 PRIME – HPU'S FLAGSHIP FINE DINING RESTAURANT AND LEARNING LAB LOCATED IN THE R.G. WANER CENTER. EXPANDING UPON "YOUR PROFESSIONAL BRAND SERIES," AND IN PARTNERSHIP WITH THE CAREER AND PROFESSIONAL DEVELOPMENT OFFICE, ALO FEATURES MONTHLY BUSINESS ETIQUETTE, LEADERSHIP AND LIFE SKILLS SESSIONS. 1924 PRIME AND ALO RESTAURANTS ALLOW HPU STUDENTS TO BUILD CONFIDENCE IN PROFESSIONAL SETTINGS BEYOND THE OFFICE AND GAIN INTERNATIONAL CUISINE AND CULTURE EXPERIENCE. JUST ONE MORE EXAMPLE OF WHY HIGH POINT UNIVERSITY IS THE PREMIER LIFE SKILLS UNIVERSITY.