

Columbian Exchange Restaurant

You and your group members are going to open a new restaurant in Houston focusing on an Old World – New World theme. Your menu must reflect the *fusion* of Old World and New World foods. In order to get investors for your new venture, you will design a menu showing the kinds of foods the restaurant will offer. Follow the steps below to complete your task.

1. Design a menu cover and restaurant name that reflects the Old World/New World theme
2. Inside the cover you need three *feature* menus:
 - a. One using only foods from the Old World;
 - b. One using only foods from the New World
 - c. One *fusing or blending* foods from both worlds
3. Use the Food Origins Chart below to help you decide what to include.
4. Each *feature menu* must include at least two dishes in each of the following categories: Appetizers; Soups; Salads; Entrees [main dishes]; Desserts



Food Origins Chart

	Old World Food Products (Native to Europe, Asia, Africa)	New World Food Products (Native to North and South America)
Grains	Wheat, oats, barley, rice	Corn (maize), wild rice
Fruits	Citrus fruits (orange, lemon, lime); watermelon, peach, pear, banana, cherry	Pineapple, blueberry, plum, strawberry
Vegetables	Onion, lettuce, okra, cabbage, cucumbers, peas	Tomatoes, corn (maize), potatoes, beans (green, lima, and kidney), peppers, pumpkin, squash, avacado
Other	Coffee, teas, sugarcane, olives	Cocoa, peanuts, cashews
Animals	Pig, chicken, pheasant, peacock, goat, sheep, cattle	Turkey, guinea pig, Muscovy duck
Other products found in Texas at time of European arrival		Buffalo (migrated from Asia), edible wild plants such as: acorns, pecans, Mexican plums, Mexican grapes, persimmons, Prickly Pear, honey mesquite beans, rabbits, deer.

