

International Cuisine Fall 2023

Take a gastronomical trip around the world with our International Cuisine class. You'll receive attentive service from our students as you enjoy a carefully chosen seasonal menu from around the world. Wines available by the glass.

Dinner

7:00PM

Select Wednesdays
October 4th –December 6th
\$50 per person
(includes tax)

For further information or to make reservations, please visit [OpenTable](#).

ITALY October 4th

House Made Burrata
with Seasonal Jam &
Aged Balsamic Vinegar

Truffled Polenta Fritta,
Poached Egg,
Parmigiano Reggiano

Grilled Octopus, Capers,
Roasted Fingerling
Potatoes

Porchetta, Rigatoni
with Vodka Sauce

Olive Oil Cake, Nutella
Gelato

GERMANY October 18th

Fried Brie in Poached
Pears with
Lingonberries

Smoked Trout Salad
with Mustard Dressing

German Barley Soup

Beer Hall Pork Shank
with Cider Braised
Cabbage and Spaetzle

Apple Crumb Cake with
Burnt Caramel Ice
Cream and Pecan
Brittle

INDIA November 15th

Spicy Radish & Chick
Peas

Mulligatawny Soup

Jhalmuri Salad

Salmon with Bengali
Mustard Sauce and
Basmati Rice

Grilled Lamb Chop,
Tomato Pullau, Grilled
Zucchini

Tapioca Kheer, Mango
Lassi Cupcake

VICTORIAN CHRISTMAS December 6th

Smoked Trout
Croquettes

Porcini & Chestnut
Soup

Watercress Salad with
French Dressing &
Cream Cheese Balls

Pan Seared Duck
Breast, Port Wine
Sauce, Brussels
Sprouts, Duchesse
Potato

Grandma's Christmas
Cake, Brandied
Cherries, Egg Nog Ice
Cream