

## International Cuisine Summer 2018

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.

### Lunch Seating

11:30AM

Tuesdays

June 19<sup>th</sup> through July 17<sup>th</sup>

\$20 per person

(includes 8.0% tax)

Visit Waterleaf page for reservations:

[www.cod.edu/w/waterleaf.htm](http://www.cod.edu/w/waterleaf.htm)

### **MEXICO** June 19<sup>th</sup>

#### Amuse

Turkey Tamale with  
Mole Negro

#### First Course

*Caldo de Piedra*  
Shrimp in Light Tomato  
Broth with Serrano  
Chiles and Cilantro

#### Second Course

Salad of Grilled Shrimp  
with Mole Amarillo  
Vinaigrette

#### Entrée

Lamb Barbacoa, Potato  
Puree, Vegetable  
Medly in Chile Garlic  
Sauce

#### Dessert

Coconut Ice Cream  
with Jamaica Syrup

### **CENTRAL AMERICA** June 26<sup>th</sup>

#### Amuse

*Salvadoran Pupusas*  
Bean and Cheese  
Stuffed Masa Cakes

#### First Course

*Tapado*  
Honduran-Style  
Seafood Soup with  
Coconut Broth

#### Second Course

*Salpicon de Res*  
Light Vegetable Salad  
Topped with Sliced  
Beef

#### Entrée

*Pollo Encebollado*  
Chicken in Onion  
Sauce

#### Dessert

Horchata Semifreddo

### **INDONESIA** July 10<sup>th</sup>

#### Amuse

*Bakso*  
Meatball Soup with  
Noodles and Fried  
Shallots

#### First Course

*Pepes Ikan*  
Banana Leaf Steamed  
Fish with Tamarind

#### Second Course

*Asinan Sayur*  
Pickled Vegetable  
Salad with Fried Tofu  
and Sweet and Sour  
Sauce

#### Entrée

*Beef Rendang*  
Malaysian-Style  
Coconut Curry with  
Beef

#### Dessert

*Martaback Manis*  
Sweet Pancake with  
Peanuts and  
Chocolate

### **DIM SUM** July 17<sup>th</sup>

#### Amuse

*Har Gow*  
Crystal Dumpling with  
Pork and Vegetables

#### First Course

*Vegetable Bao*  
Steamed Bun with Bok  
Choy, Mushrooms and  
Bean Curd

#### Second Course

*Cheung Fun*  
Home Made Rice  
Crepes with Shrimp

#### Entrée

*Siu Yuk*  
Cantonese Crispy  
Roast Pork Belly

#### Dessert

Mango Pudding