

## International Cuisine Spring 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.

### Dinner Seating

7:00pm

Select Wednesdays

Feb. 21<sup>st</sup> through April 25<sup>th</sup>

\$45 per person

(includes 8.0% tax)

For further information or to make reservations, visit the [Waterleaf page](#) in OpenTable or call 630-942-2284.

**February 21<sup>st</sup>**

### ***British Isles***

#### Amuse

Scotch Egg with Curry  
Mayonnaise

#### First Course

Pork Pie with Grainy  
Mustard and Cranberry  
Ketchup

#### Second Course

Roasted Vegetable  
Salad with Stilton  
Cheese

#### Entrée

Spiced Crusted Filet of  
Beef, Yorkshire Pudding,  
Brussels Sprouts

#### Dessert

Sticky Toffee Pudding

**March 7<sup>th</sup>**

### ***Morocco***

#### Amuse

Orange and Olive Salad

#### First Course

Tangier-Style Harira  
*Spiced Chickpea and  
Rice Soup with Lamb*

#### Second Course

Lentils with Swiss Chard,  
Butternut Squash and  
Confit of Beef

#### Entrées

Kefta Tagine with Herbs,  
Spices and Lemon

#### Dessert

Orange Blossom and  
Cardamom Yogurt Cake

**March 21<sup>st</sup>**

### ***Spain***

#### Amuse

Cucumber Gazpacho,  
Piquillo Pepper Relish,  
Beet Salad, Anise Seed  
Vinaigrette

#### First Course

Grilled Fish, Catalan  
Roasted Vegetable  
Sauce

#### Second Course

Chicken Stew with  
Eggplant, Peppers and  
Zucchini

#### Entrées

Slow Roasted Beef  
Tenderloin, Cabrales  
Cheese, Logrono-Style  
Mushrooms with Garlic  
and Parsley

#### Dessert

Apple Charlotte

**April 11<sup>th</sup>**

### ***South Africa***

#### Amuse

Cured Trout, Young  
Vegetables, Dijon  
Vinaigrette

#### First Course

Octopus Salad with  
Pickled Lemons

#### Second Course

Chicken & Prawn Curry  
with Rice

#### Entrées

Grilled Lamb with Salsa  
Verde and Butternut  
Squash

#### Dessert

White Chocolate Bread  
Pudding with Bananas  
and Rum Sauce

**April 25<sup>th</sup>**

### ***The Philippines***

#### Amuse

*Lumpia*  
Philippine-Style Fried  
Spring Rolls with  
Banana Ketchup and  
Sweet and Sour Sauce

#### First Course

*Kilawin Baboy*  
Grilled Pork "Ceviche"  
with Vegetables and  
Chili Lime Dressing

#### Second Course

*Pancit Bihon*  
Stir Fried Noodles with  
Chicken, Shrimp and  
Vegetables

#### Entrées

*Adobong Lechon*  
Pork Belly, Garlic Fried  
Rice with Vinegar Sauce,  
Braised Greens

#### Dessert

*Leche Flan, Turon*  
Caramel Custard, Crispy  
Banana Spring Roll