

International Cuisine Fall 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
Sept. 26th - Nov. 28th
\$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.

FRANCE September 26th

Amuse

Duck Liver Mousse, Apple-Cranberry Chutney, Caramelized Balsamic Onions with Goat Cheese, Smoked Salmon Swan

First Course

Tomato Confit, Chili & Lemon Thyme Tartlets, Belgium Endive & Radish Salad

Second Course

Seared Sea Scallops, Truffle Scented Cauliflower Puree, Hazelnut Dressing

Entrée

Crispy Beggar's Purse of Roasted Chicken, Roasted Bell Peppers, Savoy Cabbage, Leeks, & Wild Mushrooms, Tarragon Infused Jus Natural

Dessert

Trilogy of Bittersweet Chocolate Pot au Crème, Autumn Inspired Normandy Tart, and Calvados Ice Cream

OKTOBERFEST October 10th

Amuse

Bavarian Cheese Spread with Pretzels
Sauerkraut Fritters with Mustard Sauce
Potato Salad with Horseradish
Bread & Butter Pickles

First Course

Hearty Goulash Soup

Second Course

Terrine of Sole and Salmon with Lobster and Sorrel Sauce

Entrée

Wiener Schnitzel with Triple Mustard Thyme Scented Spätzle and House-Made Sauerkraut

Dessert

Apple Crumb Cake with Burnt Caramel Ice Cream and Pecan Brittle

TWO BROTHERS BEER DINNER November 7th

Amuse

Domaine DuPage
Puff Pastry of Goat Cheese, Fig Jam Topped with Toasted Almonds

First Course

Prairie Path Golden Ale
Beer Cheese Soup
Swiss and Cheddar Cheese, Brown Sugar Brulee

Second Course

Pinball Pale Ale
Mesclun Field Greens with Dried Cranberries, Candied Walnuts, Crumbled Blue Cheese, and Pomegranate Balsamic Vinaigrette

Entrée

Outlaw IPA
Coffee Crusted Venison
Two Brothers Espresso, Venison, Blackberry Compote, Broccolini, Garlic Mashed Potatoes

Dessert

Two Brothers Coffee
Northwind Tiramisu

AUSTRALIA November 28th

Amuse

Black Mussel & Fingerling Potato "Salad" with Garlicky Crostini

First Course

Bay Salt Prawn Skewers, Autumn Vegetables, Dill Essence

Second Course

Aussie Beef & Ale Pies

Entrée

Rosemary & Garlic Sous-Vide / Charred Australian Leg of Lamb, Yorkshire Pudding, French Green Lentils, Jus Natural

Dessert

Warm Pear & Passion Fruit Tart Souffle, Mini Lamingtons