

International Cuisine Fall 2017

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. 27th through Dec. 6th

\$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.

September 27th

Northern Italy

Aperitivo

Polpettini
Tuscan Fried Meatballs

Primi Piatti

Tajarin Piemontesi
House-Made Egg Pasta
with Porcini Mushroom
Ragu

Secondi Piatti

*Anatra Arrosto con
Balsamico & Orzotto*
Roasted Duck with
Balsamic Vinegar, Barley
Risotto with Fall
Vegetables

Frutti e Formaggi

Selection of Seasonal
Fruits & Cheeses

Dessert

Tiramisu al Limone

October 11th

Oktoberfest

Amuse

Terrine of Sole and
Salmon with Lobster and
Sorrel Sauce

First Course

Maultaschensuppe
German Dumplings in
Broth

Second Course

Roasted Parsnip Salad
with Hazelnuts, Blue
Cheese, and Wheat Beer
Vinaigrette

Entrées

Roast Duck with Plums
and Garlic Spaetzle

Dessert

Linzer Torte
Almond Cake with
Raspberry Filling

November 1st

Burgundy

Amuse

Corniottes
Savory Puff Pastries
with Cheese

First Course

Lapin a la Moutarde
Rabbit in Mustard Sauce

Second Course

Frisee aux Lardons
Greens, Bacon, Poached
Egg, Sherry Vinaigrette,
Croutons

Entrées

Boef Bourguignon
Beef Stewed in Red
Wine with Onion and
Mushroom

Dessert

Tartouillat
Burgundian Cherry Cake
with Kirsch

November 15th

Global Street Food

Amuse

Vietnamese Grilled
Shrimp Cake on
Sugarcane

First Course

Brandade of Salt Cod
with Toasted Baguette

Second Course

Salad of Thai Style Beef
Cured with Lime &
Onions, Bean Sprouts,
Peanuts and Cilantro

Entrées

Potato Gnocchi with
Duck Stew

Dessert

Baked Cherry Pancake
with Ice Cream

December 6th

Eastern Europe

Amuse

Pashtet
Russian Chicken Liver
Pate, Blini, Pickled
Grapes

First Course

Bialy Barszcz
Polish White Borscht
with Potatoes, Smoked
Sausage and Dill

Second Course

Zrazy Łosos i Krab
Polish Crab-Stuffed
Salmon Pinwheels

Entrées

Slovenian Apple and
Chestnut Stuffed Duck
with Egg Noodles

Dessert

Bijela Pita
Chocolate Glazed Layer
Cake with Cream Filling