

International Cuisine Spring 2020

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
March 4th – April 22nd
\$45 per person
(includes 8.25% tax)

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

WEST AFRICA March 4th

Amuse

Nigerian Meat Pies
*curried, beef, carrot,
potatoes, pastry crust*

First Course

Superkanja
*stew with beef, peppers,
smoked and fresh fish,
greens and okra*

Second Course

Thiéboudienne
*spicy Tunisian fish stew,
spiced lentils and chickpeas*

Entrée

Marinated Braised Goat with
Jollof Rice

Dessert

Coconut-Semolina Cake with
Citrus-Rose Syrup

TAIWAN March 18th

Amuse

Taiwanese Beef Roll
*braised beef, cucumber,
scallions & cilantro with
hoisin sauce*

First Course

Beef Noodle soup
*ginger and star anise
scented broth with beef
shank, bok choy, scallion &
cilantro*

Second Course

Minced Pork Rice
with Soft Boiled Egg

Entrée

Three Cup Chicken and
Fried Rice

Dessert

Pineapple Cake

PORTUGAL April 8th

Amuse

Chouriço and Potato
Croquettes
Portuguese Deep Fried
Green Beans

First Course

White Gazpacho with Crab
Salad

Second Course

Polvo à Lagareiro
Octopus and Potato Salad

Entrée

Arroz de Pato
*Duck Risotto with Linguiça
and Serrano Ham*

Dessert

Bolo de Amêndoa
Portuguese Almond Torte

VENICE April 22nd

Amuse

Baked Scallops, Parmesan
Breadcrumbs, Thyme, Olive
Oil

First Course

Rabbit Ragu with Tagliatelle

Second Course

Shrimp with Rosemary &
Pancetta

Entrée

Lamb Braised in Red Wine
and Herbs, Sautéed
Dandelion Leaves with
Pancetta, Venetian Polenta
with Wild Mushrooms

Dessert

Ricotta Pudding Cake