

International Cuisine Spring 2022

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 9th – April 27th

\$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.

JAPAN March 9th

Amuse

Tako "Taco"
Nori Tempura, Spicy Octopus, Avocado, Togarashi

First Course

Miso Soup
Kombu Dashi, White Miso, Silken Tofu, Scallion

Second Course

Soba Noodle Salad
Edamame, Mushroom, Shiso, Sesame

Entrée

Katsu Curry
Pork Cutlet, Japanese Curry, Sweet Potato, Pickled Daikon

Dessert

Matcha Cream Puffs
Green Tea Diplomat Cream, Chocolate Dipping Sauce

MOROCCO March 23rd

Amuse

Mezze Platter
Assorted Dips, Olives And Flatbread

First Course

Red Lentil and Chickpea Soup
Harissa Yogurt

Second Course

Grilled Chermoula Sea Bass
Moroccan Spiced Zucchini

Entrée

Lamb Ragout
Glazed Carrots, Couscous

Dessert

Hazelnut Briouate
Chocolate-Orange Blossom Sauce

FRANCE April 13th

Amuse

Gougère
Herb Mousse

First Course

Roasted Beets
Arugula, Hazelnut Crumble, Goat Milk-Pink Peppercorn Sorbet

Second Course

Butter Poached Halibut
Ratatouille, Saffron Emulsion

Entrée

Pan Roasted Duck
Parsnip Puree, Braised Endive, Orange-Balsamic Gastrique, Duck Jus

Dessert

Chocolate Cremeux
Buerre Noisette Sponge Cake, Passion Fruit Sorbet

ARGENTINA April 27th

Amuse

Empanada
Roasted Corn, Peppers, Black Beans

First Course

Char Roasted Squash Salad
Sardo, Mint, Bitter Greens

Second Course

Trucha a la Parilla
Pan Roasted Trout with Potatoes, Pickled Onions, Chupin Sauce

Entrée

Grilled Picanha Steak
Chimichurri Sauce with Traditional Accompaniments

Dessert

Flan
Dulce de Leche, Tropical Fruits