Iowa Central Community College
Culinary Arts
International Menu

Spring 2024

Welcome to Willow Ridge and the Iowa Central Culinary Arts International Menu

Thank you for joining us on a culinary trip around the world. Over the next 10 weeks, our students will be preparing food from all over the globe in an effort to bring an international flavor to Fort Dodge and our surrounding communities.

Please remember, our staff is made up of students learning their trade, and we hope to provide a dining experience that is different from those you have had before.

Thank you for dining with us. We hope to see you again soon.

Willow Ridge
GOLF COURSE

Iowa Central Culinary Arts International Menu

Italian

February 7th & 8th

Bread

Caprese salad with Prosciutto and balsamic dressing

Wild mushroom risotto with truffle and parmesan

Linguine Carbonara
Italian bacon, pecorino Romano and egg yolk

Braised Osso Bucco with polenta and gremolata
Veal shank

Tiramisu

$30.00 per person
Served Wednesday and Thursday - 5:00-9:00 PM

Reservations are not required, but always appreciated.
**Consuming raw or under cooked meat, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness*

French

February 14th & 15th

Bread

Bouillabaisse
Seafood and tomato soup

Coquille saint Jacques
Scallops with puree potatoes and mushroom cream sauce

Escargots
Baked snails in shell with garlic and herb butter

Duck breast and confit duck leg with cassoulet stew
White bean sausage and tomato

Mille Feuille

$30.00 per person
Served Wednesday and Thursday - 5:00-9:00 PM

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Indian

February 21st & 22nd

Bread

Tandoori broccoli skewers

Pumpkin and coconut soup

Quinoa and chickpea chaat salad

Butter chicken curry with cilantro lasagna

Saffron and pistachio rice with ginger ice cream

$30.00 per person
Served Wednesday and Thursday - 5:00-9:00 PM

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Spanish

February 28th & 29th

Bread

Patatas Bravas
Crispy potatoes with smoky tomato and garlic sauce

Gazpacho
Chilled tomato and cucumber soup

Paella de morisco
Shrimp clams squid mussels

Pollo al Ajillo
Chicken white wine garlic and baby potatoes

Caramel Flan with aromatic Granola

$30.00 per person
Served Wednesday and Thursday - 5:00-9:00 PM

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Iowa Central Culinary Arts International Menu

Ireland

March 6th & 7th

Bread

Boxty potato cake with salmon roe and chives

Leek and potato soup

Pan seared salmon with dill cream sauce

Irish lamb stew with Colcannon
Cabbage onion and mash

Apple Crumble with whiskey custard sauce

$30.00 per person
Served Wednesday and Thursday - 5:00-9:00 PM

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Japanese

March 20th & 21st

Bread

Edamame with sea salt

Miso soup

Yakitori skewers of chicken

Sukiyaki
Beef with udon noodles soy and vegetable broth

Spiced Asian pears with
black sesame ice cream and ginger syrup

$30.00 per person
Served Wednesday and Thursday - 5:00-9:00 PM

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Iowa Central Culinary Arts International Menu

Greece

March 27th & 28th

Bread

Spanakopita
Spinach and feta phyllo, olives ,hummus and pita

Avgolemono soup
Chicken, lemon, egg and orzo

Saganaki
Fried cheese with lemon and sesame

Lamb moussaka
Egg plant cheese sauce and ground lamb

Baklava with pistachio ice cream and spicy honey

$30.00 per person
Served Wednesday and Thursday - 5:00-9:00 PM

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Germany

April 3rd & 4th

Bread

Kartoffelsuppe
Potato, vegetable, sausage soup

Kartoffelsalat
Warm potato salad with soft boiled egg and bacon

Fischbrotchen
Soused herring with pickles, beets, horseradish, sour cream, shallots

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Weiner Schnitzel
Breaded veal with lemon, braised red cabbage and mushroom sauce

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Black forest gateaux

$30.00 per person
Served Wednesday and Thursday - 5:00-9:00 PM

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Iowa Central Culinary Arts International Menu

Mexican

April 10th & 11th

Bread

Tuna Ceviche Tostados

Roasted poblano and corn soup

Jicama,watermelon and cucumber salad

Coffee and spice rubbed short ribs,
sweet potato puree and fried Kale

Churro ice cream sandwiches

$30.00 per person
Served Wednesday and Thursday - 5:00-9:00 PM

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Argentina

April 17th & 18th

Bread

Empanadas with red chimichurri

Locro soup
Corn, potato, bean, hominy, pork and squash

Provoleta
Oven baked Provolone cheese with oregano and hot honey

Asado of beef Sausage and ribs with grilled vegetables and green chimichurri
White bean sausage and tomato

Alfajores
Cookies with dulche de leche, anise and orange syrup

$30.00 per person
Served Wednesday and Thursday - 5:00-9:00 PM

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1788 MADISON AVE, FORT DODGE, IA 50501 I SATURDAY, MAY 4th, 2024

TASTE OF THE MIDWEST

1788 Madison Avenue, Fort Dodge, Iowa, 50501
Call 515-576-5711 or 515-574-1296 for reservations.