

Iowa Central Community College Culinary Arts International Menu

Spring 2025

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.





February 5th & 6th

Bread

Croquettes de Iberico Ham Deep fried cheese and ham croquettes with pepper sauce

> **Gazpacho** Chilled tomato and cucumber soup

Pulpo Gallego Octopus with Potatoes, paprika oil and lemon

Paella Valenciana Chicken and Rabbit, white wine garlic and saffron rice

Caramel Flan with aromatic Granola

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



February 12th & 13th

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

French

February 19th & 20th

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

Scotland

February 26th & 27th

Bread

Salmon Carpaccio Scottish salmon thin sliced with lemon sauce

> *Scotch Broth* Beef, barley and vegetable soup

Warm salad of Beef, spinach and baby potatoes

Roast Loin of Lamb Neeps and tatties whiskey and rosemary sauce

Cranachan Toasted oats, Scottish cream, raspberries and honey

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



March 5th & 6th

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

Peru

March 19th & 20th

Bread

Papa a la Huancaina Potatoes, egg, spicy cheese sauce and olives

> **Sopa Criolla** Beef, angel hair and bread

Ensalada De Quinoa Quinoa, tomatoes, corn avocado and cilantro

Arroz Con Pollo Chicken, rice, cilantro jalapeno and hominy

Mazamorra Morada Purple corn, dried fruits and spices

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



March 26th & 27th

Bread

Spring Rolls Vegetable and Shrimp with soy sauce

Hot and Sour Soup Tofu, mushrooms, bamboo shoots with egg noodles

> **Spare Ribs Char Siu** Hoisin, honey, five spice and ginger

Kung Pao Chicken Peanuts, ginger, garlic and Sichuan pepper

Spiced Asian pears with black sesame ice cream and ginger syrup

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



April 2nd & 3rd

Bread

Tandoori broccoli skewers

Pumpkin and coconut soup

Quinoa and chickpea chaat salad

Chicken Tikka Masala

Saffron and pistachio rice with ginger ice cream

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



April 9th & 10th

Bread

Vegetable Jerk Broth Corn, kidney beans, coconut and potatoes

> **Beef Patties** Tumeric pastry and spicy beef

Snapper Escovitch Peppers, onions, chillies and cumin

Jerk Chicken with Rice and Beans

Rum Cake

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



April 16th & 17th

Bread

Briouats Lamb filled pastries

Harira Lentil, chickpeas, herds and lemon

Black Seabass Saffron, tomato, olives and cilantro

> **Chicken Tagine** Safron, ginger and lemon

M'hanncha Almond cake with orange blossom and cinnamon

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

Saturday, May 3rd 11:00 AM-3:00 PM Willow Ridge

I taste of



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