



*Iowa Central Community College*  
*Culinary Arts*  
*International Menu*

*Spring 2023*

## ***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 12 weeks, our students will be preparing food from all over the globe in an effort to bring an international flavor to Fort Dodge and the 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.*



# *France*

*February 1st & 2nd*  
*February 8th & 9th*

## *Bread*

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***Bouillabaisse***  
*Seafood and tomato soup*

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***Coquille Saint Jacques***  
*Scallop with cream sauce and potato puree*

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***Escargot en Croute***  
*Snails in pastry with garlic butter*

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***Duck Breast and Confit Leg Cassoulet***  
*White bean, sausage and tomato stew*

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***Bouef Bourguignon***  
*Beef braised in red wine with shallots, bacon, mushrooms.*

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## *Tarte Tatin*

*\$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*

# *Valentine's Dinner*

*Tuesday, February 14th, 2023  
5:00-8:00 PM*

*Come out and enjoy a special 5-course meal  
prepared for you and your Valentine – only \$35/person*

*Roasted Beet Soup*

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*Lobster Tortellini*

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*Pan Roasted Halibut*

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*Choice of Main Course:  
Roasted Duck Breast or  
6 oz. Filet of Beef*

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*Baby Vegetables and Roasted Fingerling Potatoes*

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*Chocolate for two*

*Reservations are required for this event.*

# *Italy*

*February 15th & 16th  
February 22nd & 23rd*

## *Bread*

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### *Insalata Caprese*

*Buffalo mozzarella, tomato, basil and Prosciutto*

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### *Linguine Carbonara*

*Thin Egg pasta with Italian bacon, Pecorino Romano, black pepper and egg yolk*

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### *Risotto Milanese*

*Risotto rice with saffron cream and parmesan*

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### *Pizza Napolitana*

*San Marzano tomato sauce, fresh mozzarella, arugula*

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### *Osso Bucco*

*Braised Veal shank, herbs and Polenta*

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### *Tiramisu*

*\$30.00 per person*

*Served Wednesday and Thursday - 5:00-9:00 PM*

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# *Mexico*

*March 1st & 2nd*

*March 8th & 9th*

## *Bread*

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### *Pozole*

*Pork Shoulder, Hominy, cabbage Tomato cilantro*

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### *Scallop*

*Guacamole, Habanero, corona and orange*

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### *Tostados*

*Black refried beans, Roasted shrimp, chipotle, queso fresco, Pico*

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### *Chicken Mole Blanco*

*Variety of nuts, white chocolate, peppers, cinnamon and coconut cream*

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### *Tacos de Carnitas*

*Black bean Tortilla, Avocado-tomatillo salsa, Pickled onions, cilantro, Pork Shoulder*

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## *Carlota de Limón with fried churros*

*\$30.00 per person*

*Served Wednesday and Thursday - 5:00-9:00 PM*

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# *Chinese*

*March 22nd & 23rd*

*March 29th & 30th*

## *Bread*

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### *Hot and Sour Soup*

*Pork Belly, Noodles, Chinese vinegar broth, vegetables.*

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### *Dumplings*

*Shrimp, Green onions, Ginger wonton wrapper*

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### *Peking Duck*

*Green onions, cucumber, plum sauce, Crispy duck*

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### *Vegetable Chow Mein*

*Shiitake mushrooms, baby carrots, corn, Bok choy, Chinese cabbage, red chilies*

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### *Sweet and Sour Chicken White Rice*

*Chicken thighs, red and green peppers, pineapple,*

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### *Crispy fried rice balls with tangyuan*

*\$30.00 per person*

*Served Wednesday and Thursday - 5:00-9:00 PM*

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# *Philippines*

*April 5th & 6th*  
*April 12th & 13th*

## *Bread*

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### *Sinigang na hipon*

*Shrimp, sour broth, beans, radish, spinach, okra*

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### *Pancit Guisado*

*Glass noodles, vegetables, soy, fish sauce, lime*

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### *Chicken Inasal*

*Grilled chicken, ginger, lemongrass, annatto oil*

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### *Monggo Guisado*

*White fish, mung beans, spinach, onions, tomato, peppers*

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### *Pork Adobo*

*Soy, vinegar, coconut ,bay, garlic.*

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### *Cassava Bibingka*

*\$30.00 per person*

*Served Wednesday and Thursday - 5:00-9:00 PM*

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# *Australia*

*April 19th & 20th*

*April 26th & 27th*

## *Bread*

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### *Pea and Ham Soup*

*Green split peas, sausage snags*

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### *Vegemite*

*Vegemite, sour dough, scrambled egg, chives*

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### *Barramundi*

*Grilled filet barramundi, tomato, garlic, herb stew*

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### *Kangaroo*

*Loin meat, peppers, capers, garlic, oregano.*

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### *Meat Pie*

*Beef, onion, garlic, carrot, pastry, red sauce.*

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### *Pavlova*

*\$30.00 per person*

*Served Wednesday and Thursday - 5:00-9:00 PM*

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

 *Follow us on Facebook @WillowRidgeFD*