



*Iowa Central Community College
Culinary Arts Student Menu*

Fall 2020

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

Thank you for joining us! Over the next 11 weeks, our students will be sharing their talents while preparing meals for guests from 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.



Weeks 1 & 2

September 9th-11th, 2020
September 16th-18th, 2020

Bread

Roasted tomato and red pepper soup

Caesar salad

*Pan basted scallop with black bean puree,
corn and chorizo fritters and pickled vegetables*

*8oz NY Strip with roasted fingerling potatoes,
buttered spinach and bearnaise sauce*

Baked Bread and Butter Pudding

\$25.00 per person

Served Wednesday through Friday - 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*

Weeks 3 & 4

September 23rd-25th, 2020
September 30th-October 2nd, 2020

Bread

Roasted butternut soup with apple and spiced pecans

Beet and burrata salad with crispy shallots, orange and fennel

*Pan basted walleye with roasted tomato,
grilled zucchini and lemon, caper beurre blanc*

*Roasted chicken breast with potato puree,
cumin spiced carrots, herb jus*

Crème Brule

\$25.00 per person

Served Wednesday through Friday - 5:00-9:00 PM

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Weeks 5 & 6

October 7th-9th, 2020

October 14th-16th, 2020

Bread

Vegetable and white bean minestrone soup

Poached salmon niçoise salad

Fresh mussels with garlic, cream and white wine sauce

*Pan roasted duck breast with grilled broccolini,
charred onions, parsnip puree and cherry jus*

Rich dark chocolate mousse

\$25.00 per person

Served Wednesday through 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*

Week 7 & 8

October 21st-23rd, 2020

October 28th-30th, 2020

Bread

Creamy Cauliflower Soup

*Crispy fried calamari with edamame, garlic aioli,
pickled onions and lemon parsley vinaigrette*

*Pan roasted monkfish with grilled green onions,
sugar snap peas, butternut fondant, curried coconut sauce*

*Braised beef short ribs with dauphinoise potato,
roasted mixed mushrooms and red wine sauce*

Lemon Meringue Pie

\$25.00 per person

Served Wednesday through Friday - 5:00-9:00 PM

Reservations are not required, but always appreciated.

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Week 9 & 10

November 4th-6th, 2020

November 11th-13th, 2020

Bread

French Onion Soup

*Grilled Asparagus with poached egg, prosciutto,
parmesan croutons and frisée salad*

*Garlic and herb marinated shrimp with andouille sausage,
creamy corn polenta and sweet tomato relish*

*Pan roasted pork tenderloin with pea puree, whole grain mustard
glazed fingerling potatoes and crispy carrot chips*

Warm Steamed Sponge Pudding

\$25.00 per person

Served Wednesday through Friday - 5:00-9:00 PM

Reservations are not required, but always appreciated.

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Week 11

November 18th-20th, 2020

Bread

Creamy Broccoli Soup

Shrimp Cocktail

Beer battered cod with crispy potato chips and tartar sauce

*Pan basted 10oz Ribeye with roasted potato wedges
and red pepper sauce*

Soufflé

\$25.00 - 5 Course Meal

Served Wednesday through Friday - 5:00-9:00 PM

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Golf Specials

September

\$10 green fees every weekday

October

\$10 green fees everyday

Membership Deal

Buy a membership for the 2021 season and play the rest of the year for FREE!

Holiday Parties

Now is the time to book your company or family Christmas party.

Available for almost any size group - from 20 to 120!

Call 576-5711 or email gabekellner@willowridgegolf.com for more information.



Follow us on Facebook @WillowRidgeFD for event updates!



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