



*Iowa Central Community College  
Culinary Arts  
International Menu*

*Spring 2021*



# ***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 13 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.*



# *Italy*

*January 20th, 21st, and 22nd, 2021*

*Bread*

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*Beef Carpaccio mushroom puree, crispy herb wafer,  
and mustard vinaigrette*

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*Tomato Risotto with smoked scallop*

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*Butternut and spinach agnolotti with hazelnuts  
and sage brown butter sauce*

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*Porchetta with roasted potatoes and carrots  
with salsa verde*

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*Tiramisu*

*\$25.00 - 5 Course Meal*

*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*

# *India*

*January 27th, 28th, and 29th, 2021*

*Bread*

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*Mulligatawny Soup*

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*Tandoori Chicken Samosa with cumin raita*

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*Fish Pakora with mango and coriander chutney*

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*Lamb Curry with fragrant basmati rice and roti*

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*Zorda Pulao with ginger ice cream*

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# *France*

*February 3rd, 4th, and 5th, 2021*

*Bread*

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*Salad Americaine*

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*Duck Confit with white bean cassoulet*

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*Seafood Bouillabaise*

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*Chicken coq au vin*

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*Apple Tarte Tatin with Thyme Ice Cream*

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# *Spain*

*February 10th, 11th, and 12th, 2021*

*Bread*

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*Croquetas*

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*Pisto con huevo*

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*Seafood Paella*

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*Fabada*

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*Panchineta with lemon and cinnamon leche*

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# *Valentine's Dinner*

*Saturday, February 13th, 2021*

*Come out and enjoy a special 4 course meal  
prepared for you and your Valentine – only \$30/person*

*Soup*

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*Salad*

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*Choice of Main Course:*

*Roast Beef Filet,  
Chicken Breast, or  
Grilled Salmon Filet*

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*Dessert*

*Reservations are required for this event.*



# *Japan*

*February 17th, 18th, and 19th, 2021*

*Bread*

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*Sushi*

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*Pork Belly Bao*

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*Shrimp Dumplings*

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*Marinated Beef with fried rice*

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*Kasutera Sponge with anmitsu fruit salad*

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# *Greece*

*February 24th, 25th, and 26th, 2021*

*Bread*

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*Kolokithokeftedes*

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*Saganaki*

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*Spetsiotiko Fish*

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*Souvlaki*

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*Baklava with honey and pistachio ice cream*

*\$25.00 - 5 Course Meal*

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# *Thailand*

*March 3rd, 4th, and 5th, 2021*

*Bread*

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*Tom Yum Talay*

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*Moo Satay*

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*Pad Thai*

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*Red Curry*

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*Mango Sticky Rice with coconut*

*\$25.00 - 5 Course Meal*

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# *Korea*

*March 10th, 11th, and 12th, 2021*

*Bread*

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*Seafood Scallion Pancake*

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*Japchae*

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*Bibimbap*

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*Dakjjim*

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*(Hotteok) Syrup filled pancakes with  
cinnamon and ginger punch and persimmons*

*\$25.00 - 5 Course Meal*

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# *Africa*

*March 17th, 18th, and 19th, 2021*

*Bread*

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*Camel Koftas with Harissa Mayonnaise*

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*Spiced ostrich with cous cous and apricot chutney*

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*Cape malay spiced white fish*

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*Piri Piri Chicken with hand cut fries*

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*Melktart with lemon meringue ice cream*

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# *China*

*March 24th, 25th, and 26th, 2021*

*Bread*

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*Duck and Vegetable Rice Noodle Roll*

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*Pork and Ginger Wontons*

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*Seafood Hot Pot*

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*Hoisin Beef Stir Fry*

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*Deep Fried fruit spring roll with  
mango ice cream and peppered caramel*

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# *United Kingdom*

*March 31st, April 1st, and 2nd, 2021*

*Bread*

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*Chicken Livers*

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*Scotch eggs*

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*Fish and Chips*

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*“Sunday Roast”*

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*Trifle*

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# *Mexico*

*April 7th, 8th, and 9th, 2021*

*Bread*

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*Ceviche*

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*Pozole Verde*

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*Mussels with Chorizo*

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*Tacos de carnitas*

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*Mexico Churros and hot chocolate with spiced cookies*

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# *Canada*

*April 14th, 15th, and 16th, 2021*

*Bread*

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*Seafood Chowder*

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*Roasted Quail Veronique*

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*Trout En Papillote*

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*Herb Crusted Roasted lamb loin with Ratatouille phyllo parcel*

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*Strudel with Sabayon*

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

 *Follow us on Facebook @WillowRidgeFD*