

Appetizers

Avgolémono Soup

A well-seasoned chicken stock with lemon, egg, and rice garnished with julienne of chicken breast and chives

Spanakopita

A spinach pie encased in phyllo dough, stuffed with spinach, onions, ricotta, Romano and feta cheeses, scented with dill and mint. Painted with red pepper coulis and dill sauce

Greek Salad

A bed of mixed greens with tomatoes, feta cheese, cucumbers, tabbouleh, kalamata olives and anchovy fillets, and topped with a Greek salad dressing

***Bread:** Pita Bread accompanied by Hummus dip and Baba Ghanoush dip*

Entrees

Shish Kebab

Tender chunks of lamb marinated and grilled with tomatoes, peppers, onions and mushrooms, served with salat tangiers, moussaka, pita bread and tzatziki

Kota Kapama

Boneless breast of chicken braised in a tomato and cinnamon sauce, served with salat tangiers and moussaka

Tagine of Monkfish

Monkfish steak coated in a Mediterranean herb rub, served on a bed of fresh garden vegetables and baked in a saffron-infused broth

Desserts

Baklava

Flaky phyllo pastry layered with a spiced walnut mixture, and drizzled with a honey-lemon syrup

Revani

Brandy and almond cake moistened with spiced orange syrup

Poached Figs and Honey Ice Cream

Figs poached in sweet red wine and served with a crisp sesame tuile and honey-vanilla ice cream

Week of: February 16
British Isles

Appetizers

Oxtail Broth

A rich oxtail broth garnished with garden vegetables and a beggar's purse made from a crepe stuffed with oxtail ragout and fresh herbs

Finnan Haddie with Welsh Rarebit

Smoked haddock topped with Welsh rarebit and broiled, served on a bed of plum tomatoes, with field greens tossed in a caper vinaigrette

Sheperd's Pie

Lamb stewed in a rich stock with piped, mashed potatoes in individual casseroles

***Bread:** Irish Soda Bread and whipped butter*

Entrees

Prime Rib of Beef au jus

Roasted prime rib of beef, sliced and served in its own juices, accompanied with Yorkshire pudding, Colcannon potatoes and grilled leeks

Mixed Grill

A trio of grilled meats, sausage and poultry selected daily by our chef, accompanied by Colcannon potatoes and grilled leeks

Drambuie Glazed Salmon

Salmon fillet poached until tender then finished with a Drambuie glaze, colcannon potatoes and grilled leeks

Desserts

English Trifle

Rich custard sauce layered with sherry-soaked jelly roll slices, topped with whipped cream, toasted almonds and a strawberry

Chocolate Whisky Cake

A dense chocolate cake made with Scotch whisky, plenty of chocolate, ground almonds and studded with raisins

Steamed Chocolate Pudding

An English-style pudding, a moist cake by American standards, served warm with chocolate sauce and Guinness Stout ice cream

**Week of: February 23
Spain/Portugal**

Appetizers

Olla Podrida

Known as the national soup of Spain, this hearty soup consists of black-eyed peas, garlic and a variety of garden vegetables simmered in a saffron broth, garnished with rice, chorizo sausage, garbanzo beans, diced chicken and ham

Tapas

An assortment of bunuelos de chorizo (sausage fritters), tortillas espagnola (potato and onion omelet), and gambas al ajillo (shrimp in garlic sauce)

Empanadas

Flaky turnovers filled with grilled vegetables and goat's cheese served on a bed of greens with salsa verde

Bread: Pão De Cerveja (Beer bread) with whipped butter

Entrees

Paella

Chicken, chorizo sausage, mussels, clams, shrimp and lobster steamed with saffron rice, and garnished with pimientos, sweet green peas and artichoke hearts

Catalan – Style Stuffed Pork Chop

Bone-in pork chop stuffed with a chorizo, Serrano ham stuffing, wrapped with bacon and grilled. Accompanied by a truffled mushroom and tomato stew, and roasted red bliss potatoes and piquillo peppers

Gallina a la Valencia

Pan roasted Cornish game hen, braised in sherry wine, and served with Seville oranges, pearl onions and Serrano ham. Accompanied by roasted red bliss potatoes and piquillo peppers

Desserts

Dulce de Leche Ice Cream with Torta de Aceite

Caramel flavored ice cream served with a traditional anise wafer cookie

Valencia Orange Flan

Orange flavored custard with traditional caramel topping

Bola de Amêndoa

Traditional Iberian Almond Cake

Appetizers

French Onion Soup Gratinée

Sautéed onions served in a rich beef stock topped with melted gruyere cheese

Escargots a la Bourguignonne

Petite gris snails with garlic and parsley butter in the style of Bourgogne

Salade Niçoise

Grilled tuna served on a bed of marinated green beans and Dijon potato salad, accompanied with field greens, chopped nicoise olives, tomatoes and hard-boiled egg, finished with tarragon-mustard vinaigrette

Bread: Pain de Campagne- French country-style bread with whipped butter

Entrees

Cassoulet

An individual cassoulet consisting of lamb, pork, goose, French sausage, duck confit and white broad beans all topped with fresh bread crumb gratinée.

Poulet Saute Basquaise

Boneless breast of chicken sauteed with tri-colored peppers, tomatoes, ham and sausage served with gratin dauphinoise and ratatouille

Bouillabaisse

Seafood stew consisting of mussels, clams, shrimp, halibut and lobster simmered in a saffron broth and served with rouille

Desserts

Tart Tatin

Caramelized apples on crisp puff pastry served with French Vanilla Ice Cream

Chocolate Mousse Cake

Chocolate rum soaked sponge layers filled and topped with rich chocolate mousse

Lemon Napoleans

Crisp puff pastry layers filled with creamy lemon mousse filling

**Week of: March 9
Parisian**

Appetizers

Consommé au Madeira

A clear consommé scented with Madeira wine, and garnished with decorative cuts of root vegetables carefully manicured by the precision of our culinary student's exemplary knife skills

Salade de Paris

Field greens tossed in traditional French vinaigrette, garnished with fresh garden vegetables, bleu cheese crumbles and a savory fines herbes tuile

Soufflé au Fromage

A light and airy cheese soufflé prepared with the finest dairy products available including imported gruyere cheese and finished with a hint of freshly ground nutmeg

Bread: Baguettes Parisienne with whipped butter

Entrees

Veal Marengo

Tender morsels of veal, stewed with tomatoes, onions and white wine, garnished with caramelized onions and button mushrooms and served in a vol-au-vent

Canard a la Montmorency

Pan roasted boneless breast of duck, served with Montmorency cherries, finished with cherry brandy and accompanied with pommes frites and haricot vert

Homard L'Americaine

One-half lobster, sautéed in olive oil, then cooked in a sauce of tomatoes, garlic, onion, shallots, white wine, cognac, tarragon and parsley. Accompanied by brandade, a mashed potato and salt cod puree.

Desserts

Trio of Classic French Cookies

Coconut Rocher, Lemon Madeleines, & Almond Macaroons

Chocolate Pot de Crème

Sinfully Rich Dark Chocolate Cream served with a Tuile

Pear Almond Tart

Fresh Pear and Almond Cream Baked in Flaky Pastry

Appetizers

Seafood Bisque

A light creamy bisque consisting of lobster, scallops, crab and shrimp scented with cognac and garnished with a puff pastry croûte

Vegetable Terrine

A terrine of eggplant, roasted red peppers, zucchini, summer squash and pesto served with wild forest mushroom jus lié

Warmed Foie Gras Salad

A warm salad of curly endive, oyster mushrooms and granny smith apples, tossed in a port wine vinaigrette and garnished with pan-seared foie gras

Bread: Baguettes with whipped butter

Entrees

Chateaubriand

Roasted tenderloin of beef served with a Madeira scented demi-glace, duchesse potatoes, baby vegetables and asparagus

Ballotine of Chicken Trio

A sampling of three different ballotines of chicken, each stuffed with a different filling to include roasted red pepper, spinach and gruyere cheese, and a wild mushroom duxelle served with a roasted garlic jus and accompanied by duchesse potatoes, baby vegetables and asparagus.

Paupiettes of Sole

Filled with a shrimp and salmon mousseline, accompanied by tournéed potatoes, wilted spinach, julienne garden vegetables and a citrus beurre blanc

Desserts

Double Chocolate Éclairs

Puffy chocolate glazed éclairs Filled with crème Parisienne

Charlotte Royale

Classic pairing of bavarian cream and sponge cake

Crepes Normande

Fresh Apples flambéed in Calvados rolled in a buttery crepe

Week of: March 30
Northern Italian

Appetizers

Ribollita

Tuscany's most famous twice-boiled vegetable and bread soup made with several vegetables, bread and cannelloni beans

Caesar Salad

Romaine Lettuce with Caesar salad dressing, garlic croutons, parmesan cheese and anchovies

Ravioli alla Genovese

Homemade meat filled ravioli tossed in a parmesan cream sauce flavored with pesto and prosciutto ham

Bread: Rustic Italian Bread with Italian butter

Entrees

Osso Bucco al Gremolata

A thick-cut veal shank braised in tomatoes, white wine and herbs, served over risotto alla Milanese and garnished with lemon zest, parsley and rosemary

Pollo alla Diavolo

A Florentine specialty of chicken marinated in extra-virgin olive oil, crushed red and black pepper, rosemary, sage, and lemon juice, charbroiled and served with polenta, and radicchio with pancetta

Frutti de Mare alla Scampi

A variation of an the Italian-American specialty combining shrimp, scallops, lobster and crab sautéed scampi style with olive oil, garlic, herbs and white wine, served over linguine and accompanied by green peas with prosciutto

Desserts

Tiramisù

Espresso Soaked Lady Fingers filled with Mascarpone Cream

Ricotta Cheese Tart

Flaky pastry filled with sweetened ricotta cheese filling

Chocolate Espresso Cake

Rich, dense flourless cake flavored with brewed espresso

Gianduja Gelato

Chocolate hazelnut gelato served in a Hazelnut Tuile

Week of: April 6
Southern Italian

Appetizers

Stracciatella alla Romana

Classic Roman egg drop soup made with chicken stock, thickened with eggs, and flavored with parmesan cheese and nutmeg

Antipasto

A pre-meal starter of sliced meats, cheeses, marinated vegetables, and fruit dressed with Italian vinaigrette

Fritti Calamari con Peperoncini

Fried calamari (squid) tossed with chili peppers and finished with balsamic vinegar

Bread: Rustic Italian Bread with Italian butter

Entrees

Involtini di Maiale

Cheese, prosciutto, and spinach stuffed pork rolls braised in white wine and chicken broth, accompanied with lentils and braised baby artichokes

Duck Breast Foggia Style

Grilled duck breast served over farro risotto, accompanied with braised fennel and finished with a aleatico wine, green olive, and tomato sugo

Baccala alla Pizzaiola

A Neapolitan style fish stew combining salt cod, garlic, tomatoes, capers and oregano served on spaghetti aglio olio and accompanied with braised fennel

Desserts

Cannoli

Crisp Pastry shell filled with Sweetened Ricotta

Zuppa Inglese-Italian Rum Cake

Rum soaked cake layers filled with orange flavored cream

Baba Napoletani

Individual yeasted cake soaked in rum syrup

**Week of: April 13
Sicily**

Appetizers

Favata

A hearty soup of the Southern Italian Islands made with fava beans, fennel and sausage

Insalata di Mare

A salad showcasing the bounties of the sea; including calamari, shrimp and octopus dressed simply with olive oil, Italian herbs and lemon

Arancini di Riso

Classic Sicilian stuffed rice fritters with a filling of ground beef, served on a bed of seasonal greens

Bread: Grissini bread sticks

Entrees

Farsumagru

Slowly braised beef roll stuffed with ham, sausage, cheese, carrot and herbs and accompanied by caponata

Pollo alla Marsala

Sautéed chicken breast finished with marsala wine and accompanied by caponata

Pesce Spada alla Griglia con Salsa Verde

Grilled, marinated swordfish with blood orange sauce and accompanied by Sicilian couscous

Desserts

Zabaione Ghiacciato

Chilled Marsala Custard Cream served with a Crunchy Biscotti

Pasta Ciotti

Chocolate filled tender pastry

Cappuccino Cheesecake

Espresso sweetened mascarpone in a hazelnut crust

**Week of: April 20
Germany and Austria**

Appetizers

Rollmops

Pickled herring fillets stuffed with capers, onions and dill pickles,
served with pickled beets and sour cream

Leberknodel Suppe

Tender dumplings of calves' liver in a rich beef broth

Selleriesalat mit Äpfeln

A mixture of celeriac and apple slices coated with a tangy dill sauce
served with fresh garden greens and a hot bacon dressing

Bread: German Rye Bread with whipped butter

Entrees

Trio of Traditional German Sausages

Three German regional sausages all made in house.
Varieties will include beer-poached chicken bratwurst, knockwurst,
and grilled Thüringer röstbratwurst
accompanied by braised red cabbage, sauerkraut and spätzle

Wiener Schnitzel

Tender cutlet of veal breaded and sautéed in lemon butter,
served with braised red cabbage and spätzle

Hasenpfeffer

Rabbit marinated and braised in red wine, Spanish onions and juniper berries,
served with braised red cabbage and potato pancakes

Desserts

Linzertorte

Raspberry preserves baked in a spiced almond crust

Sachertorte

Dense chocolate cake filled with apricot preserves
and glazed with chocolate

Apfelstrudel

A traditional flaky strudel filled with spiced fresh apples and nuts