

Greece and Eastern Mediterranean

Appetizers

Avgolémono Soup

A traditional Greek soup made with a well – seasoned chicken stock, lemon, egg, and rice
Garnished with julienne of chicken breast and chives

Spanakopita

A savory Greek pastry, stuffed with spinach, onions, ricotta, Romano and feta cheeses, scented with dill and mint
Served 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, topped with Greek salad dressing

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

Entrees

Shish Kebab

Marinated lamb and vegetable skewers
Accompanied by Moroccan couscous (Salat Tangiers), moussaka, pita bread and tzatziki

Kota Kapama

Breast of chicken braised in a tomato and cinnamon sauce
Accompanied by Moroccan couscous (Salat Tangiers), and moussaka

Tagine of Monkfish

Monkfish steak rubbed with a Mediterranean herb rub
Served on a bed of fresh garden vegetables and braised 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

Ireland

Appetizers

Winter Vegetable and Pea Soup

A puree of root vegetables, green peas flavored with smoked ham

Fried Cooleeney Cheese with Beet Salad

Lightly fried Cooleeney cheese

Accompanied by Beet Salad, Red Cabbage and Fruit Chutney

Smoked Cod Cake

Smoked cod and potato cake

Served on wilted spinach and dressed with lemon tartar sauce

Bread: Irish Soda Bread and whipped butter

Entrees

Shepherd's Pie

Lamb stewed in a rich stock topped with mashed potatoes and Irish cheddar cheese

Oven-Roasted Pork Belly

Slow-roasted pork belly rubbed with brown sugar and spice

Accompanied by boxty potatoes and glazed carrots

Char-grilled Wild Salmon

Grilled wild salmon glazed with white wine, butter and honey

Accompanied by herbed mashed potatoes and gingered red cabbage

Desserts

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 Irish whisky, plenty of chocolate, ground almonds and studded with raisins

Sticky Toffee Pudding

An Irish-style pudding

Served warm with toffee sauce and Guinness Stout ice cream

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

A sampling of small plates:

Bunuelos de chorizo (sausage fritters), gambas al ajillo (shrimp in garlic sauce), marinated olives, and Marcona almonds

Empanadas

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

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

Entrees

Grilled Veal Chop with Cabrales Cheese Sauce

Ternera al Cabrales

Veal chop grilled and topped with a cheese sauce made from Cabrales Blue Cheese
Accompanied by wrinkled potatoes and braised mixed vegetables

Valencian Style Paella

Paella Valenciana

Saffron scented rice cooked with chicken, rabbit, snails, tomatoes, and broad beans

Monkfish Medallions in Lemon Sauce

Rape al Limon

Monkfish sautéed in white wine, garlic, capers and lemon.
Topped with orange segments and black olives
Accompanied by green vegetable rice

Desserts

Dulce de Leche Ice Cream with Torta de Aceite

Caramel flavored ice cream served with a traditional anise wafer cookie

Valencia Orange Cream Cake

Orange soaked genoise layers filled with pastry cream served with whipped cream and orange sauce

Vanilla Flan

Vanilla flavored custard with the traditional caramel topping

Southwest France

Appetizers

Potato, Leek, and White bean Soup

Soupe de Haricots Comme en Ciboure

A country soup of potato, leek, and white bean
Garnished with a Picholine olive puree

Frisee Salad with Crispy Bacon and Poached Egg

Salade Friséé aux Lardons et œuf poché

Frisee greens tossed with crisped bacon and dressed with mustard and bacon vinaigrette
topped with a poached egg and brioche croutons

Snails with country ham and Garlic

Escargots à la Caud

Snails sautéed with jambon de Bayonne, garlic, shallot, tomato and fresh herb
finished with white wine and Pernod

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

Entrees

Cassoulet in the Style of Toulouse

Cassoulet de Toulouse

A slow-roasted casserole of lamb, pork, goose, French sausage, and
white broad bean
Topped with fresh bread crumbs and duck confit

Sautéed Chicken Basque-Style

Poulet Sauté Basquaise

Boneless breast of chicken sautéed with tri-colored peppers, tomato, ham and sausage
Served with gratin d'auvergne

Grilled Trout Fillets

Filets de Truites au Vin Rouge et Cacao

Grilled trout with red wine cocoa sauce, served with creamed leeks and gratin d'auvergne

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 Napoleon

Crisp puff pastry layers filled with creamy lemon mousse filling

Provence

Appetizers

Vegetable Soup with Pistou

Soupe au Pistou

Mixed vegetable soup with potatoes, tomatoes, and cannellini beans
Garnished with pistou (Mimolette cheese, basil, garlic, and tomato puree)

Warm Potato, Chive, and Boudin Blanc Salad

Salade de Pommes de Terre, Ciboulette et Boudin Blanc

A blend of Yukon gold potatoes, French white sausage, and fresh chives set upon a bed of friséé, red oak leaf, and mustard greens tossed in a red wine vinaigrette

Provençal Vegetable Tart

Tarte Provençale

A savory puff pastry tart of cherry and sundried tomatoes, zucchini, eggplant, onion, basil, and olive and served with Sauce Aioli

Bread: Baguettes- a classic thinly shaped crispy loaf

Entrees

Herbes de Provence Grilled Lamb Chops

Les herbes de Provence Ont Grillé des Côtelettes d'agneau

Lamb loin chops marinated in herbes de Provence, mustard, and garlic are grilled and topped with tapenade and served with rosemary grilled new potatoes and ratatouille

Sautéed Quail Marinated with Mustard and Fennel

Sauté de Caille Marinée à la Moutarde et au Fenouil

Quail marinated in whole grain mustard, fennel seeds are sautéed and served with mustard-fennel sauce. Accompanied by a ragout of new potatoes, artichokes, garlic, and herbs

Bouillabaisse

A hearty seafood stew of cod, mackerel, and shrimp along with fennel, tomatoes, flavored with saffron and Pernod. Accompanied by baguette croûte and Sauce Rouille

Desserts

Petits Fours

An assortment of cookies;

Coconut Rocher, Lemon Madeleines, Almond Macaroons

Chocolate Pots de Crème

A rich chocolate cream served with a tuille cookies

Pear Almond Tart

Poached pears top a butter crust filled with frangipane

Classical French

Appetizers

Princess Consommé

Consommé Princesse

Clear chicken broth with asparagus tips, quenelles of chicken forcemeat, and chervil

Gourmand Salad

Salade Gourmande

Bitter greens, French beans, asparagus, and shallots tossed in walnut oil vinaigrette
Topped with shaved poached foie gras and truffle oil

Scallops au Gratin

Coquilles Saint-Jacques au Gratin

Scallops in a wine, mushroom and cream sauce topped with grated cheese and breadcrumbs and finished under the broiler

Bread: *Baguette- traditional baguette using pâte fermentée method*

Entrees

Veal Sauté Marengo

Sauté de Veau Marengo

Veal stewed with pearl onions, tomato, and mushroom
Garnished with heart shaped croutons

Salmon Cutlets Florentine

Saumon à la Florentine

Poached salmon cutlets with Mornay sauce
Accompanied by sautéed spinach and cocotte potatoes

Chicken Breast with Fine Herbs

Poulet Saute au Fines Herbes

Chicken Breast sautéed and finished in a sauce flavored with tarragon, chives, chervil,
and parsley
Accompanied by pommes de terre marquis and sautéed haricots verts and carrots tossed
in a fines herbes veloute

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

Tuscany

Appetizers

Ribollita

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

Panzanella Salad

Classic Tuscan salad marrying ripe tomatoes with torn bread, cucumbers greens and herbs
Drizzled with extra-virgin oil

Cheese-filled Ravioli with Tomato Sauce

Ravioli di Ricotta con Pomodori

Hand-made ricotta filled ravioli tossed in a fresh plum tomato sauce

Bread: Rustic Italian Bread with Italian butter

Entrees

Roasted Herb and Sausage-stuffed Pork

Porchetta

A variation on the classic Northern Italian roasted suckling pig
Our version substitutes pork tenderloin for the pig and stuffs the loin with a flavorful mixture of fennel, sweet sausage, herbs, garlic and fresh bread crumbs
Served with braised yellow potatoes and sautéed broccoli rabe with garlic

Char-grilled Chicken

Pollo alla Diavolo

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

Fish stew from Livorno

Cacciucco

Tuscany's undisputed "best seafood dish"
Clams, calamari, white fish, scallops, and shrimp simmered in a flavorful, full-bodied tomato and fish broth

Desserts

Tiramisù

Espresso Soaked Lady Fingers filled with Mascarpone Cream

Torte della Nonna

Traditional ricotta tart laced with fresh lemon

Chocolate Espresso Cake

Rich, dense flourless cake flavored with brewed espresso

Latium (Rome)

Appetizers

Stracciatella alla Romana

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

Insalata di Arance e Finocchio

Orange and Fennel Salad

A perfect pairing of oranges and fennel, dressed with extra-virgin olive oil and garnished with shaved Parmigiano Reggiano

Spaghetti Alla Carbonara

One of Rome's signature primis (first course)

Spaghetti tossed with eggs and pancetta Garnished with freshly grated Parmigiano

***Bread:** Rustic Italian bread- very wet dough results in large holes and a chewy texture*

Entrees

Saltimbocca alla Romana

Veal Cutlets with Sage

Tender, hand-cut veal topped with prosciutto and sage sautéed in Extra-virgin olive oil
Served with spinach, raisins, pine nuts and

Abbacchio alla Romana

Braised Lamb with Garlic Gravy Roman Style

This is quintessential spring dish of Rome

Slow-cooked shoulder of lamb cooked with white wine, rosemary and garlic
Served with oven-roasted potatoes and Piselli al Prosciutto (peas & prosciutto)

Salt Cod in Tomato Sauce

Baccala in Guazzetto

Salt codfish, slowly simmered in a seasoned tomato sauce
Finished with raisins and pine nuts

Desserts

Cannoli

Crispy cannoli shell filled with creamy ricotta flecked with candied fruit and chocolate

Zuppa Inglese

Sponge cake layers sprinkled with rum, filled with custard cream, covered in whipped cream

Pasta Ciotti

Chocolate filled pastry encased in a sweet, tender crust

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

Arancino di Riso

Classic Sicilian rice fritter stuffed with ground beef and tomato ragu

Bread: Grissini bread sticks

Entrees

Farsumagru

Slowly braised beef roll stuffed with ham, sausage, cheese, carrot and herbs
Accompanied by caponata and Malloreddus (semolina pasta)

Pollo alla Marsala

Sautéed chicken breast finished with Marsala wine
Accompanied by caponata and Malloreddus (semolina pasta)

Grilled Tuna Palermo-Style

Tonno Alla Palermitana
Marinated Grilled Tuna
Accompanied by caponata and fregula (couscous)

Desserts

Zabaione Ghiacciato

Chilled Marsala Custard Cream served with a Crunchy Biscotti

Rum Baba

Sweet yeasted cake soaked in rum syrup

Tortoni

Rich almond cream, still frozen, served w/ an amaretti cookie

Germany

Appetizers

Berlin Yellow Pea Soup

Gelbe Erbsensuppe, auf Berliner Art

Yellow Peas simmered with potatoes, smoked bits of bacon, and fresh thyme

White Asparagus Salad

Spargesalat

White asparagus tossed in an herbed vinaigrette

Würste and Cured Meats

Grilled Thüringen sausage, knockwurst, Gelbwurst, Leberkäse, Black Forrest ham
Homemade mustard and potato salad

***Bread:** German Rye Bread- Sourdough rye w/ a dense chewy texture*

Entrees

Rhinish Sauerbraten

Rheinischer Sauerbraten

Braised sweet and sour beef brisket with apple, raisin and a cream sauce
Served with apple and potato dumplings and Leipzig mixed vegetables

Hunter's Schnitzel

Jägerschnitzel

Pan seared veal cutlets simmered with vegetable and mushroom
Accompanied by Krautspatzle

Poached Cod

Gekochter Kabeljau, auf Holsteiner Art

Poached cod served with mustard sauce
Served with Berlin vegetable pudding and boiled potatoes

Desserts

Linzertorte

Raspberry preserves baked in a spiced almond crust

Sachertorte

Dense chocolate cake filled with apricot preserves
Glazed with chocolate

Apfelstrudel

A traditional flaky strudel filled with spiced fresh apples and nuts