

## Green Leaf Café

### International Week Menu Nov 14-17 2017

#### Tuesday – Thailand

- Creamy Coconut Curry, Lemongrass, Pickled Bamboo, Carrot & Cilantro, Fresh Chili
- Grilled Tilapia, Crispy Jicama Slaw, Braised Bok Choy, Spicy Red Curry Noodles
- Herb Roasted Chicken, Mango, Papaya, Coconut Cream Rice, Crispy Wontons
- Vegetarian Pad Thai, Fried Tofu, Garlic Chips
- Steamed Vegetables with Ginger, Garlic & Chili
- Honey Glazed Roast Potatoes, Lemongrass, Chili & Green Curry

#### Wednesday – Argentina

- Roast Pumpkin, Grilled Corn, Barley, Butter Beans, Oregano, Smoked Paprika & Arugula
- Chorizo Rolls with Garlic Aioli, Red Chimichurri
- Marinated Egg Plant, Grilled Provolone, Roasted Olives, Crusty Bread
- Slow Roast Beef Empanadas, Creamy Polenta, Pesto, Butternut Squash
- Roast Red Peppers, Grilled Fennel, Pumpkin, Butternut Squash, Tomato, Grilled Eggplant, Roasted Corn & Herbed Potatoes

#### Thursday – Germany

- Warmed Salted Pretzels, Grilled Sausage, Sour Pickles, Selection of Mustards
- Berliner Currywurst
- Sauerkraut, Potato, Carrot, Parsnip, Braised Red Cabbage, Parsley, Crème Fraiche
- Red Cabbage Stuffed Pork Loin with Bavarian Mustard Sauce
- Grilled Beef Rouladen, Braised Cabbage, Caramelized Onions, Parsley, Dill, Peppercorn Gravy, Lingonberries
- Three Cheese & Potato Pierogi, Sour Cream, Chopped Tomatoes, Grilled Onions, Parsley, Wild Mushrooms
- Honey Roasted Root Vegetables, Fine Herbs
- Boiled Potatoes, Parsley, Chive Butter, Caramelized Onions

#### Friday – New England, USA

- Light Smoked Trout, Littleneck Clam Chowder, Cow's Creamery Avonlea Cheddar
- Crispy Battered Cod
- Moules-frites, Crispy Bacon, Poutine Gravy, Slow Roasted Tomatoes, Garlic, Chive, Chevre
- Slow Roasted Vegetable Pot Pie, Buttermilk Biscuit Crust
- Roasted Root Vegetables
- Boston Baked Beans & Creamed Corn