

CONTEMPORARY  
CUISINE

Spring 2019

Enjoy an evening of fine food prepared and served by advanced culinary students in beautiful Waterleaf dining room. Choose the prix fixe multi-course menu which includes wine pairings or select specific dishes with the new a la carte option. Wines available by the bottle or glass.

Seatings

6pm, 6:15pm & 6:30pm  
Select Thursdays  
Feb. 14<sup>th</sup> through May 2<sup>nd</sup>

*A la carte prices as listed  
or*

***Chef's Tasting Menu***

5 course menu - \$50  
With wine pairings - \$60  
We kindly request no  
substitutions

For further information or to  
make reservations call 630-  
942-2284 or email  
[waterleaf@cod.edu](mailto:waterleaf@cod.edu).

February 14<sup>th</sup>

Soup

Cream of Mushroom,  
Black Garlic Panna Cotta  
\$5

Appetizer

Grilled Kale, Yogurt-  
Shallot Dressing, Toasted  
Hazelnuts  
\$10

Fish

Lobster Ravioli, Coconut  
Milk, Lemongrass, White  
Soy Vinaigrette  
\$15

Entrée

Sous Vide Strip Steak,  
Mushroom Conserva,  
Minchi Croquette  
\$20

Dessert

Chocolate Tart, Tahini,  
Sesame Brittle  
*Included with meal*

February 21<sup>st</sup> &  
February 28<sup>th</sup>

Soup

Apple & Fennel Soup with  
Blue Cheese & Fig  
Marshmallow  
\$5

Salad

Orange & Date Salad with  
Mixed Greens, Orange-  
Fennel Vinaigrette

Fish

Butter Poached Prawn with  
Butternut Squash & Bacon

Entrée

Short Ribs with Fermented  
Pepper Harissa  
Twice Cooked Sweet  
Potatoes with Kale,  
Mushrooms & Parmesan

Dessert

Banana Cake with Rum  
Caramel  
*Included with meal*

March 14<sup>th</sup> &  
March 21<sup>st</sup>

Soup

Curried Carrot-Ginger  
Bisque, Cashew Cream  
\$5

Pasta

House Made Spaccatelle  
alla Norma  
*pasta, roasted eggplant,  
tomatoes, ricotta salata*  
\$10

Fish

Soy Marinated Scallops,  
Sweet Potato Puree,  
Forbidden Rice  
\$15

Entrée

Crispy Duck, Spiced Bread  
Dumplings with Citrus,  
Roasted Vegetables  
\$20

Dessert

Pear Tart, Anise Seed  
Caramel  
*Included with meal*

April 11<sup>th</sup>

Meze

Dolmades  
Cheese & Mushroom Filo  
Pie  
Spicy Whipped Feta Spread  
Tzatziki

Chick Pea Spread Yellow  
Split Pea Spread  
\$10

Salad

Octopus, Capers, Olives,  
Red Onion  
\$10

Fish

Branzino, Braised Lentils  
with Foie Gras Jus,  
Roasted Carrots  
\$15

Entrée

Lamb Loin, Lamb Spirals in  
Filo, Greek Style Roasted  
Vegetables  
\$20

Dessert

Greek Dessert Trio  
Loukoumades, Bougatsa,  
Rizogalo  
*Included with meal*

April 18<sup>th</sup>

Salad

Spring Panzanella with  
Radicchio, Fennel and  
Olives  
\$5

Appetizer

Spiced Roasted  
Cauliflower "Steak",  
Cilantro-Avocado Chutney  
\$10

Fish

Pan Roasted Salmon,  
Spring Vegetable Risotto,  
Preserved Lemon Relish  
\$15

Entrée

Coconut Milk Braised Pork,  
Rice, Asian Pickle  
\$20

Dessert

Chocolate-Hazelnut Torte  
with Porcini  
*Included with meal*

May 2<sup>nd</sup>

Salad

Roasted Carrot Salad,  
Carrot Vinaigrette,  
Pistachio Dukkah  
\$5

Appetizer

Fried Green Tomato,  
Burrata, Green Tomato  
Jam  
\$10

Fish

Grilled Sturgeon, Avocado-  
Tomatillo Salsa,  
Southwestern Succotash  
\$15

Entrée

Pickle Brined Fried  
Chicken and Waffles,  
Shitake Maple Syrup  
\$20

Dessert

Cheesecake with Feta and  
Sumac Roasted  
Strawberries  
*Included with meal*