

CONTEMPORARY
CUISINE

Fall 2018

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
Sept. 13th through Nov. 29th

*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, visit the
[Waterleaf page](#) in OpenTable
or call 630-942-2284.

September 13th &
September 20th

Salad

Autumn Pear Salad
*Poached Pears, Candied
Pecans, Gorgonzola,
Pear-Vanilla Vinaigrette*
\$5

Appetizer

Mediterranean Verrine
*Hummus, Tabbouleh,
Yogurt*
\$10

Fish

Sautéed Salmon
*Citrus Broth, Mixed
Vegetables, Yuzu Kosho
Butter*
\$15

Entrée

Flank Steak
*Korean Style Flank
Steak, Kimchi Fried Rice*
\$20

Dessert

Malasadas
*Chocolate, Cherry &
Custard Filled Mini
Doughnuts*
Included with meal

October 11th

Soup

Mushroom Brodo
*Short Rib & Marrow
Dumpling*
\$5

Appetizer

Portobello Carpaccio
Arugula, Lemon, Capers
\$10

Fish

Seared Sea Scallops
*Coconut-Miso Sauce,
Corn, Citrus*
\$15

Entrée

Roasted Amish Chicken
*Chanterelles, Corn &
Farro*
\$20

Dessert

Chocolate Guinness
Cake
Included with meal

October 18th

Soup

Borage & Ricotta
Dumplings in
Mushroom Broth
\$5

Appetizer

Grilled Octopus
*Crispy Chickpeas,
Chickpea Puree, Mixed
Greens*
\$10

Fish

Pan Roasted Sturgeon
*Chorizo Emulsion,
Smokey Braised Lentils
& Carrots*
\$15

Entrée

Glazed Lamb Loin
*Vadouvan Curry,
Chicory, Apples*
\$20

Dessert

House Made Ricotta
Fritter
Peach-Bourbon Jam
Included with meal

November 1st

Soup

Acquacotta
*Rustic Vegetable Soup,
Bread, Cheese, Egg*
\$5

Appetizer

Butternut-Ricotta
Mousse, Spice Bread,
Berbere Streusel
\$10

Fish

Branzino
*Coconut-Sweet Potato
Puree, Grilled Pickled
Pineapple Relish*
\$15

Entrée

Milk Braised Pork
*Sautéed Greens,
Mashed Potatoes*
\$20

Dessert

Upside Down Apple
Cake, Caramel, Spiced
Walnuts
Included with meal

November 15th

Soup

Roasted Pecan & Acorn
Squash
\$5

Appetizer

Spaccatelle
*Pasta with Mushroom,
Bresaola & Arugula*
\$10

Fish

Butter Poached Lobster
*Braised Fennel, Sauce
Bouillabaisse*
\$15

Entrée

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Sous Vide Duck
Breast
Pat Polenta
\$20

Dessert

"Cannoli"
*House Made Ricotta Ice
Cream, Candied Citrus,
Chocolate, Crunchy
Shell Included with meal*

November 29th

Soup

Consommé with
Vegetable "Noodles"
\$5

Appetizer

Roasted Vegetable
Salad
*Quinoa, Grilled
Halloumi, Chermoula
Vinaigrette*
\$10

Fish

Piri Piri Shrimp
*White Beans, Chouriço,
Kale*
\$15

Entrée

Boar Duo
*Chestnut Canneloni
with Ragu Bianco,
Roasted Boar Loin with
Chard & Mushroom*
\$20

Dessert

Salted Caramel Budino
Included with meal