

CONTEMPORARY
CUISINE

Spring 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
Feb. 15th through May 3rd

*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.

February 15th &
February 22nd

Soup

Frikadeli
Clear Broth, Chicken
Meatballs, Vegetables,
Fermented Herbs
\$5

Salad

Kale & Duck Confit,
Butternut Squash,
Apples, Dried Cranberry,
Maple Vinaigrette
\$10

Fish

Shrimp with Bacon &
Butternut Squash
\$15

Entrée

Lamb Three Ways, Greek
Style Roasted
Vegetables
\$20

Dessert

Dark Chocolate Tart
Hazelnut, Rosemary &
Orange
Included with meal

March 8th

Soup

Mushroom Cappuccino
\$5

Salad

Grilled Octopus Salad
with Potatoes
\$10

Fish

Seared Sea Scallops,
Seafood Sausage, Carrot
Emulsion
\$15

Entrée

Pear Glazed Venison,
Peppercorn Sauce,
Bacon Panna Cotta,
Mushrooms
\$20

Dessert

Doughnuts, Saffron
Custard, Cardamom
Sugar
Included with meal

March 15th &
March 22nd

Soup

Red Lentil with Sweet
Potato & Coconut
\$5

Appetizer

Marinated Mushroom
Toast, Mushroom Aioli,
Pecorino
\$10

Fish

Pepita Crusted Tuna,
White Bean Stew, Mole
Verde
\$15

Entrée

Roasted Duck Breast,
Confit Ravioli,
Mushroom, Citrus-Duck
Jus
\$20

Dessert

Ricotta & Hazelnut
Cheesecake
Included with meal

April 12th

Soup

Duck & Andouille
Sausage Gumbo
\$5

Appetizer

Roasted Carrot Salad,
Carrot Vinaigrette,
Pistachio Dukkah
\$10

Fish

Butter Poached Lobster,
Lemongrass Sabayon,
Jasmine Rice
\$15

Entrée

Crispy Sous Vide
Chicken, Rosemary
Potatoes, Egg, Chicken
Jus
\$20

Dessert

Strawberry-Basil Panna
Cotta
Included with meal

April 19th

Soup

White Bean & Fennel
with Broccoli Rabe
\$5

Appetizer

Quinoa, Seared Tuna,
Mushrooms, Rosemary
Aioli
\$10

Fish

Dover Sole, Shrimp
Mousse, Chorizo Broth
\$15

Entrée

Grilled Flat Iron Steak,
Black Garlic Rub, Crispy
Potatoes
\$20

Dessert

Masala Chai Brûlée Tart
Included with meal

May 3rd

Salad

Heart of Palm, Mixed
Greens, Citrus, Soy-
Lime Vinaigrette
\$5

Appetizer

Grilled Corn Salad, Elote
Polenta Cake, Queso
Fresco, Tomato
\$10

Fish

Plaintain Crusted
Halibut Tacos, Pickled
Cabbage, Chipotle
Remoulade
\$15

Entrée

Porchetta, Smoked
Greens, Bacon-Onion
Jam
\$20

Dessert

Brownie with Tahini &
Halva
Included with meal