

**Regional American
Cuisine
Spring 2019**

Enjoy fresh, seasonal, regional American food prepared and served by students in Culinary & Pastry Arts and Service classes. Ask your server about our wine selection.

Lunch Seatings

11:15am, 11:30am, 11:45am
Wednesdays & Fridays
Feb. 6th through May 3rd
\$17.00 per person
(includes 8.25% tax)

Dinner Seatings

7:00pm & 7:15pm
Tuesday
Feb. 5th through Apr. 30th
\$17.00 per person
(includes 8.25% tax)

For further information or to make reservations, visit the [Waterleaf page](#) in OpenTable or call 630-942-2284.

American South
Feb. 5th to Feb. 22nd

Soup

Vegetable Gumbo
or
Roasted Corn & Crawfish
Chowder

Salads

Creole Caesar
or
Baby Frisee, Golden Beets,
Goat Cheese, Pecans,
Honey Vinaigrette

Entrées

Grilled Chicken Breast,
Zucchini, Sweet Mashed
Potatoes, Kentucky
Bourbon Sauce
or
Sautéed Catfish,
Succotash, Pickled Okra

Central Plains
Feb. 26th to Mar. 15th

Soup

Sweet Potato Puree
or
Wisconsin Cheddar
Broccoli Soup

Salads

Roasted Beets, Apples,
Arugula, Blue Cheese,
Cider Vinaigrette
or
Classic Wedge Salad

Entrées

Roasted Whitefish, Corn &
Wild Rice Cake, Sautéed
Spinach
or
Kansas City Barbecue Beef
Brisket, Macaroni &
Cheese, Slaw, B&B Pickles

Pacific Northwest
Mar. 19th to Apr. 12th

Soup

Palouse Valley Brown
Lentil Soup
or
Creamy Cauliflower Soup

Salads

Arugula, Pears, Blue
Cheese, Cider Vinaigrette
or
Baby Greens, Roasted
Mushrooms, Almonds,
Champagne Vinaigrette

Entrées

Planked Salmon, Roasted
Fennel, Yukon Mash,
Northwest Vegetables,
Dill Butter
or
Sautéed Boneless Pork
Chop, Roasted Vegetable-
Barley, Blackberry
Reduction

New England
Apr. 16th to May 3rd

Soup

New England Clam
Chowder
or
Navy Bean Soup

Salads

Boston Lettuce, Arugula,
Cranberries, Maple
Vinaigrette
or
Spinach & Mushroom
Salad, Bacon Vinaigrette

Entrées

Baked Cod, Mushrooms,
Parsley Potatoes, Capers
& Tomatoes
or
Maple Glazed Chicken
Breast, Spinach, Confetti
Rice, Apples, Pears,
Rosemary Jus