

**Regional American
Cuisine
Fall 2018**

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
Wednesday & Thursday
Sept. 4th through Nov. 29th
\$17.00 per person
(includes 8.00% tax)

Dinner Seatings

6:30pm, 6:45pm, 7:00pm
Tuesday
Sep. 4th through Nov. 29th
\$17.00 per person
(includes 8.00% tax)

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

American South
Sept. 4th to Sept. 20th

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
Sept. 25th to Oct. 11th

Soup

Butternut Squash Soup
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
Oct. 16th to Nov. 1st

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
Nov. 6th to Nov. 29th

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