Regional American Cuisine
Spring 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 through Friday
Feb. 7th through May 3rd
$17.00 per person
(includes 8.00% tax)

**Dinner Seatings**
7:00pm & 7:15pm
Tuesdays
Feb. 6th through May 1st
$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.

### Pacific Northwest
Feb. 6th to Feb. 22nd

**Soup**
- Butternut Squash-Apple
- Creamy Cauliflower

**Salads**
- Arugula, Pears, Blue Cheese, Cider Vinaigrette
- Baby Greens, Roasted Mushrooms, Almonds, Champagne Vinaigrette

**Entrées**
- Seared Chicken Breast, Maple, Quinoa & Wheatberry Pilaf, Apples
- Sautéed Salmon, Spinach, Wild Rice, Orange-Fennel Relish

### Rocky Mountains
Feb. 27th to March 15th

**Soup**
- Smoked Tomato
- Cream of Mushroom

**Salads**
- Romaine, Apples, Cranberries, Blue cheese, Almonds, Cider Vinaigrette
- Baby Greens, Tomatoes, Roasted Corn, Chipotle-Sherry Vinaigrette

**Entrées**
- Sautéed Trout, Roasted Zucchini, Confetti Rice, Toasted Almonds, Lemon-Caper Sauce
- Grilled Flat Iron Steak, Scalloped Potatoes, Baby Green Beans, Herb Jus

### American South
March 20th to April 12th

**Soup**
- Roasted Corn & Crawfish Chowder
- Potato, Escarole, Country Ham

**Salads**
- Romaine, Kale, Cucumber, Green Beans, Crispy Black Eyed Peas, White BBQ Sauce Dressing
- Arugula, Baby Frisee, Roasted Beets, Goat Cheese, Pecans, Cider Vinaigrette

**Entrées**
- Seafood Gumbo, Shrimp, Whitefish, Andouille Sausage, Rice
- Sautéed Buttermilk Chicken, Braised Greens, Whipped Potatoes, Pan Gravy

### California
April 17th to May 3rd

**Soup**
- Carrot-Ginger Puree
- Spring Vegetable

**Salads**
- Baby Greens, Almonds, Goat Cheese, Napa Valley Vinaigrette
- Chopped Salad – Romaine, Tomatoes, Avocado, Green Onion, Blue Cheese, Sweet & Spicy Vinaigrette

**Entrées**
- Penne Pasta with Roasted Chicken, Artichokes, Broccoli Rabe, Sun-Dried Tomato, Parmesan Broth
- Grilled Sesame-Ginger Salmon, Vegetable Couscous, Carrot-Daikon Slaw