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 à 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
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.

<table>
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<tr>
<th>Date</th>
<th>Menu</th>
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| February 15th & February 22nd | Soup: Friskadeli  
Mushroom Cappuccino $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: Red Lentil with Sweet Potato & Coconut $5  
Salad: Grilled Octopus Salad with Potatoes $10  
Appetizer: Marinated Mushroom Toast, Mushroom Aioli, Pecorino $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: Duck & Andouille Sausage Gumbo $5  
Appetizer: Roasted Carrot Salad, Carrot Vinaigrette, Pistachio Dukkah $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: White Bean & Fennel with Broccoli Rabe $5  
Appetizer: Quinoa, Seared Tuna, Mushrooms, Rosemary Aoli $10  
Fish: Butter Poached Lobster, Lemongrass Sabayon, Jasmine Rice $15  
Entrée: Grilled Flat Iron Steak, Black Garlic Rub, Crispy Potatoes $20  
Dessert: Masala Chai Brûlée Tart Included with meal |
| April 19th | Soup: Heart of Palm, Mixed Greens, Citrus, Soy-Lime Vinaigrette $5  
Appetizer: Grilled Corn Salad, Elote Polenta Cake, Queso Fresco, Tomato $10  
Fish: Dover Sole, Shrimp Mousse, Chorizo Broth $15  
Entrée: Grilled Flat Iron Steak, Black Garlic Rub, Crispy Potatoes $20  
Dessert: Brownie with Tahini & Halva Included with meal |
| May 3rd    | Soup: Heart of Palm, Mixed Greens, Citrus, Soy-Lime Vinaigrette $5  
Appetizer: Grilled Corn Salad, Elote Polenta Cake, Queso Fresco, Tomato $10  
Fish: Dover Sole, Shrimp Mousse, Chorizo Broth $15  
Entrée: Grilled Flat Iron Steak, Black Garlic Rub, Crispy Potatoes $20  
Dessert: Brownie with Tahini & Halva Included with meal |