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
Sept. 13th through Nov. 29th

**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.

### September 13th & September 20th
- **Salad**
  - Autumn Pear Salad
  - Poached Pears, Candied Pecans, Gorgonzola, Pear-Vanilla Vinaigrette
  - $5
- **Appetizer**
  - Mediterranean Verrine
  - Hummus, Tabbouleh, Yogurt
  - $10
- **Fish**
  - Seared Sea Scallops
  - Coconut-Miso Sauce, Corn, Citrus
  - $15
- **Entrée**
  - Roasted Amish Chicken
  - Chanterelles, Corn & Farro
  - $20
- **Dessert**
  - Malasadas
  - Chocolate, Cherry & Custard Filled Mini Donuts
  - Included with meal

### October 11th
- **Soup**
  - Mushroom Brodo
  - Short Rib & Marrow Dumpling
  - $5
- **Appetizer**
  - Portobello Carpaccio
  - Arugula, Lemon, Capers
  - $10
- **Fish**
  - Pan Roasted Sturgeon
  - Charizo Emulsion, Smokey Braised Lentils & Carrots
  - $15
- **Entrée**
  - Glazed Lamb Loin
  - Vadovan Curry, Chicory, Apples
  - $20
- **Dessert**
  - House Made Ricotta Fritter
  - Peach-Bourbon Jam
  - Included with meal

### October 18th
- **Soup**
  - Borage & Ricotta Dumplings in Mushroom Broth
  - $5
- **Appetizer**
  - Grilled Octopus
  - Crispy Chickpeas, Chickpea Puree, Mixed Greens
  - $10
- **Fish**
  - Butter Poached Lobster
  - Braised Fennel, Sauce Bouillabaisse
  - $15
- **Entrée**
  - Milk Braised Pork
  - Sautéed Greens, Mashed Potatoes
  - $20
- **Dessert**
  - Upside Down Apple Cake, Caramel, Spiced Walnuts
  - Included with meal

### October 25th
- **Soup**
  - Acquacotta
  - Rustic Vegetable Soup, Bread, Cheese, Egg
  - $5
- **Appetizer**
  - Butternut-Ricotta Mousse, Spice Bread, Berbere Streusel
  - $10
- **Fish**
  - Piri Piri Shrimp
  - White Beans, Chouriço, Kale
  - $15
- **Entrée**
  - Boar Duo
  - Chestnut Cannelloni with Ragù Bianco, Roasted Boar Loin with Chard & Mushroom
  - $20
- **Dessert**
  - Salted Caramel Budino
  - Included with meal

### November 1st
- **Soup**
  - Roasted Pecan & Acorn Squash
  - $5
- **Appetizer**
  - Spaccatelle Pasta with Mushroom, Bresaola & Arugula
  - $10
- **Fish**
  - Butter Poached Lobster Fennel, Sauce Bouillabaisse
  - $15
- **Entrée**
  - Crispy Sous Vide Duck Breast
  - Parmi-Maple Glaze, Duck Fat Polenta
  - $20
- **Dessert**
  - "Cannoli"
  - House Made Ricotta Ice Cream, Candied Citrus, Chocolate, Crunchy Shell
  - Included with meal

### November 15th
- **Soup**
  - Consommé with Vegetable "Noodles"
  - $5
- **Appetizer**
  - Roasted Vegetable Salad
  - Quinoa, Grilled Halloumi, Chermoula Vinaigrette
  - $10
- **Fish**
  - Piri Piri Shrimp
  - White Beans, Chouriço, Kale
  - $15
- **Entrée**
  - Boar Duo
  - Chestnut Cannelloni with Ragù Bianco, Roasted Boar Loin with Chard & Mushroom
  - $20
- **Dessert**
  - Salted Caramel Budino
  - Included with meal

### November 29th
- **Soup**
  - Consommé with Vegetable "Noodles"
  - $5
- **Appetizer**
  - Roasted Vegetable Salad
  - Quinoa, Grilled Halloumi, Chermoula Vinaigrette
  - $10
- **Fish**
  - Piri Piri Shrimp
  - White Beans, Chouriço, Kale
  - $15
- **Entrée**
  - Boar Duo
  - Chestnut Cannelloni with Ragù Bianco, Roasted Boar Loin with Chard & Mushroom
  - $20
- **Dessert**
  - Salted Caramel Budino
  - Included with meal