

CONTEMPORARY
CUISINE

Spring 2020

Join us this semester as we “cook the books” and celebrate the chefs and restaurants that have inspired us. From Thomas Keller’s French Laundry to Chicago’s own Fat Rice restaurant, experience our spin on recipes from our culinary heroes.

Seatings

6pm, 6:15pm & 6:30pm

Select Thursdays

Feb. 13th through Apr. 30th

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 call 630-942-2284 or email waterleafrestaurant@cod.edu.

February 13th
Thomas Keller

Soup

Puree of Sunchoke,
Arugula Pudding,
Pickled Radishes
\$5

Appetizer

Duck Breast, Coleslaw,
Rye Melba Toast, And
1000 Island Gastrique
\$10

Fish

Butter—Poached
Lobster, Creamy Lobster
Broth and Mascarpone
\$15

Entrée

Sirloin of Beef, Roasted
Brussels Sprouts, King
Trumpet Mushrooms,
Bone Marrow Sauce,
Bordelaise Syrup
\$20

Dessert

Crème de Farine with
Poached Apples and Ice
Cream
Included with meal

**February 27th &
March 5th**
Yottam Ottolenghi

Soup

Kubbeh Hamusta
*meat filled semolina
dumplings in chicken
broth with zucchini and
chard*
\$5

Appetizer Trio

Truffled Polenta Fries,
Miso Vegetables & Rice
with Black Sesame,
Lentils with Mushroom
& Preserved Lemon
Ragu
\$10

Fish

Sea Bass & Turmeric
Potatoes in Rasam Broth
\$15

Entrée

Harissa Marinated
Chicken with Red
Grapefruit Salad
\$20

Dessert

Apple and Olive Oil Cake
with Maple Frosting
Included with meal

**March 19th &
March 26th**
**Eleven Madison Park
– New York City**

Soup

Mushroom Confit Broth
& Cheddar Cream
\$5

Appetizer

Cauliflower Roasted
with Grapes, Almonds &
Curry
\$10

Fish

Lobster Poached with
Carrots & Vadouvan
Curry
\$15

Entrée

Spring Lamb Roasted
with Favas & Mint
\$20

Dessert

Lemon with Black
Sesame & Yogurt
Included with meal

April 16th
Fat Rice - Chicago

Salad

Malay Style Vegetable
Curry
\$10

Appetizer

Dry Fried Asparagus
with Minchi
\$10

Fish

Chili Prawns
\$15

Entrée

African Chicken with
Thrice Cooked Potatoes
\$20

Dessert

Hong Kong French Toast
Included with meal

April 23rd
Tanta - Chicago

Salad

Grilled Octopus,
Chimichurri, Piquillo
Peppers, Aioli
\$5

Appetizer

Ahi Tuna, Passion Fruit
Leche de Tigre, Honey,
Sesame Oil Emulsion
\$10

Fish

Grilled Prawns, Mussels,
Lobster broth, Potato,
Quail Egg, Aji Panca
\$15

Entrée

Tenderloin, Gochujang,
Aji Panca, Potatoes,
Choclo, Rocoto Sauce,
Chimichurri
\$20

Dessert

Quinoa Caramel
Pudding, Sweet Potato
Beignet, Bean Paste
Included with meal