

# Regional American Cuisine Spring 2020

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  
Wednesdays & Thursdays  
Feb. 5<sup>th</sup> through April 30<sup>th</sup>  
\$17.00 per person  
(includes 8.25% tax)

## Dinner Seatings

6:45pm, 7:00pm & 7:15pm  
Tuesday  
Feb. 4<sup>th</sup> through Apr. 28<sup>th</sup>  
\$17.00 per person  
(includes 8.25% tax)

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

## ***Pacific Northwest*** Feb. 4<sup>th</sup> to Feb. 20<sup>th</sup>

### Soup

Butternut Squash-Apple  
or  
Creamy Cauliflower

### Salads

Arugula, Pears, Blue Cheese,  
Cider Vinaigrette  
Or  
Baby Greens, Roasted  
Mushrooms, Almonds,  
Champagne Vinaigrette

### Entrées

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

## ***American South*** Feb 25<sup>th</sup> to March 12<sup>th</sup>

### Soup

Roasted Corn & Crawfish  
Chowder  
or  
Chicken & Andouille Gumbo

### Salads

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

### Entrées

Sautéed Whitefish,  
Succotash, Pickled Okra  
or  
Sautéed Buttermilk Chicken,  
Braised Greens, Whipped  
Potatoes, Pan Gravy

## ***Rocky Mountains*** March 17<sup>th</sup> to Apr. 9<sup>th</sup>

### Soup

Sweet Potato Puree  
or  
Cream of Mushroom

### Salads

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

### Entrées

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

## ***California*** Apr. 14<sup>th</sup> to Apr. 30<sup>th</sup>

### Soup

Carrot-Ginger Puree  
or  
Spring Vegetable

### Salads

Baby Greens, Almonds, Goat  
Cheese, Napa Valley  
Vinaigrette  
Or  
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  
or  
Grilled Sesame-Ginger  
Salmon, Vegetable Couscous,  
Carrot-Daikon Slaw