Welcome to the Heritage!

Starters and Sharing Plates

Pumpkin Soufflé
Smoked Gouda cheese, toasted pecans, butter and brandied apple sauce 7

Mock Eel
Crispy shiitake mushrooms, sweet ginger and garlic soy sauce 7
Voted 'Best Vegan Dish' by Grand Rapids Magazine

Foie Gras Smore
Graham cracker pizzelles, roasted marshmallow and chocolate mole 8

The Rock
Thinline sliced lobster with Ponzu sauce, seared tableside on a very hot rock 7

Roasted Garlic Bisque
Char-grilled scallions and a Catalan-hazelnut salvittxada sauce 5

Root Vegetable En Croute
Potato, sweet potato and parsnips wrapped in a flaky pie crust 7

Kohlrabi Salad
Watercress, apples and Greek yogurt dressing 7

Polenta Pizza
Cedar-plank baked polenta topped with vegan brie cheese, tomato confit and wild mushrooms 7

Large Plates

Tofu Egg Fu Young
A crispy egg-less patty, sweet basil, stir-fried vegetables with an edamame puree and tamarind gravy 20

Mojo Kurobuta Pork
High quality citrus marinated pork, Coca Cola, tostones and black beans 27

Sustainable Striped Bass
Sautéed striped bass fillet with crabmeat stuffed Nalesínskí and fennel sauce 26

Pan-Roasted Organic Chicken
Za’atar spiced breast, bruléed lemon, lemon jus with fig and pistachio pearl couscous 24

Osso Bucco
Sweet Marsala wine-braised veal shank, wilted baby arugula, walnut and butternut squash, with house-made pappardelle pasta 27

Grilled Filet Mignon
Leek croquette, smoked cauliflower puree, black garlic sauce and house-made sriracha sauce 27

Grilled Lobster Ramen
Maine lobster with house-made ramen noodles, pork belly, soft boiled egg and two savory broths 30

Portobello Schnitzel
Roasted portobello mushroom, crispy almond crust, smoked tomato coulis 21

Desserts, made daily by the Secchia Institute for Culinary Education pastry class, will be presented at your table.

V Indicates a pure plant-based vegan dish.

Allergy Alert Notice: We cannot guarantee that any of the products used in this restaurant are completely allergen free.

* Notice: Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

The Heritage is committed to purchasing and serving responsibly sourced seafood without compromising the future of our oceans. Our program is in accordance with Monterey Bay Aquarium’s Seafood Watch.
The Heritage Restaurant

The Heritage is one of the culinary laboratories operated by the Secchia Institute for Culinary Education at Grand Rapids Community College. The restaurant is staffed by students in the Culinary Arts and Culinary Management programs and is under the direct supervision and watchful eyes of professionally-trained chefs and table service professors.

During the luncheon hours, your meal will be prepared and served by freshman students. The meals featured represent international cuisine with modern and classical touches. The style of table service is distinctly American.

In the evening, The Heritage reopens to feature a relaxed atmosphere, more continental cuisine, with our sophomore students preparing much of your meal before your eyes. The table service is a mixture of American and French. The food—wonderful.

The Secchia Institute for Culinary Education restaurants and kitchens are our classroom settings. We take pride in them. We prepare our meals daily with the finest seasonally available ingredients, fresh produce and dairy products, quality poultry and fish, home-styled baked breads, and taste-tempting desserts. We serve our meals with equal pride.

On a final note, we thank you. Your support and patronage are invaluable to us; we appreciate and need you as our programs continue to grow. As always, please know that your encouragement and suggestions are most welcome.