



THE  
HERITAGE  
LUNCH  
WINTER 2023

## SOUPS

### **French Style Shrimp Bisque**

Rich cream, brandy, herbs 5.95

## APPETIZERS

### **Adobo Pulled Jackfruit** V+

Pineapple avocado relish, fried corn chip, vegan cilantro crema, salsa de tomate asado 2.95 per piece

### **Fresh Pulled Mozzarella**

Olive oil, herbs, baguette bread 5.95

## SALADS

### **Chopped** GF V+

Strawberries, oranges, cucumber, tomato, candied walnuts, blue cheese, greens, roasted shallot agave sparkling wine vinaigrette 6.95

### **Beetroot Tartare** GF V+

Caperberries, horseradish crema, shallots, crackers 6.95

## DESSERTS

Your server will present a selection of today's featured desserts 5.95

## ENTRÉES

### **Vadouvan Pan Roasted Salmon Filet** GF

Coconut, pear-vadouvan broth, potatoes, crisp leek and leek ash 14.95

### **Chicken Mole** GF

White polenta, mole, squash, tomato pico, tequila apple slaw, almonds, crisp tortilla 13.95

### **Pork Curry** GF V+

House made curry, lychee, kaffir leaves, coconut rice, galangal 13.95

### **Haute Style Tenderloin of Beef\***

Potato croquettes, bacon, peas, sauce poivre 17.95

### **Australian Style Venison Loin** GF

Davidson plum powder, macadamia nuts, apricot mirin sake sauce, roots 14.95

## BEVERAGES

Freshly squeezed pink lemonade 2.95

Soda 1.95

Iced tea (freshly brewed) 1.95

Selection of whole leaf hot tea 3.95

Latte, cappuccino, cortado 3.50

Espresso 2.95

Coffee, fresh ground 2.95

Single origin pour-over coffee 3.95

In lieu of tipping and gratuity we have included an 18 percent service charge that is returned to our students through scholarships. Please consult with your tax adviser to determine whether your contribution is deductible.

**GF** Gluten-free **V** Vegetarian **V+** Can be made vegetarian or possibly vegan upon request. We cannot guarantee that any of the products used in this restaurant are completely allergen free. Please inform your server if you have a food allergen or insensitivity before placing your order.

\*Notice: Cooked medium. Consuming undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

# *The* **HERITAGE**

RESTAURANT

The Heritage is a culinary “laboratory” operated by Grand Rapids Community College’s Secchia Institute for Culinary Education. The restaurant is staffed by students in the Culinary Arts and Culinary Management programs under the supervision of professional chefs.

During the luncheon hours, freshman students will prepare meals of international cuisine with modern and classical touches. You’ll experience a distinctly American style of table service.

In the evening, The Heritage features a relaxed atmosphere with more continental cuisine, with our sophomore students preparing some of your meal right before your eyes. The table service is a mixture of American and French styles. Adjacent to The Heritage – the Fountain Street Brewery serves 12 student-brewed beers. It was the first federal- and state-licensed brew pub in the country that is owned and operated on a college or university campus!

Our student-run café, Foodology, is an energetic eatery, located on the second level of the Wisner-Bottrall Applied Technology Center. Select from a wide variety of delicious made-to-order, grab-and-go, baked goods and coffees handcrafted by the GRCC Culinary students.

The Secchia Institute for Culinary Education restaurants and kitchens are our classrooms, and 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.

Thank you for your patronage! Your support is 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.