

the Heritage r e s t a u r a n t

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, on Thursday and Friday evenings, 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!

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.

DINNER MENU | WINTER 2022



WELCOME TO THE HERITAGE

Prix fixe dinner menu 45 per person

STARTERS / SHARING PLATES (choose one)

- V+ **Country Soufflé**
Benton ham, caramelized onions, pimento cheese
- V **Mock Eel**
Crispy shiitake mushrooms, ginger-garlic soy sauce
- GF V **Wild Mushroom Parcel**
Medley of mushrooms, chimichurri, root vegetables, fennel
- Hamachi Kama**
Grilled yellowtail amberjack, ponzu sauce
- GF+ **Quail Egg Cloud**
Meringue, cranberry chutney, buckwheat waffle, fennel pollen
- Shrimp and Hushpuppies**
Creole hot sauce, hush puppies, burnt honey
- GF **Duck Confit Cotton Candy**
Spun sugar, lemon Pop Rocks, orange peppercorn gastrique, leek ash

ENTRÉES (choose one)

- GF V **Egg Fu Yung**
Sweet basil, julienned vegetables, tofu, tamarind gravy
- GF+ **Dover Sole**
Paddlefish and brook trout caviar, king oyster mushrooms, root vegetables, roasted tomatoes, lemon butter
- GF+ **Korean Fried Chicken**
Kimchi, bao bun, hoisin sauce, Heritage Hot Sauce
- GF+ **Pan Roasted Duck Breast**
Port jus, bleu cheese polenta, asparagus
- GF **Steak and Roasted Bone Marrow**
White bean puree, black garlic demi-glace, roasted Cippolini
- GF **Caramelized Scallops**
Curry beurre blanc, garlic and Yukon Gold potato mousseline, baby fennel
- GF+ **Kurobuta Pork Chop**
Kumquat chutney, caramelized Granny Smith apples, Anson Mills grits, apple jus

DESSERTS (choose one)

- Strawberry Pistachio Napoleon**
Vanilla Bavarian mousse, passion fruit cream, pistachio sponge cake, flaky puff pastry, strawberry sorbet
- Tropical Gâteaux**
Passion mousse, vanilla cream, exotic fruit coulis, fresh mango-lime compote, almond-lime sponge, vanilla shortbread, coconut ice cream
- Tiramisu Modern**
Mascarpone sabayon, chocolate sauce, chocolate streusel, coffee caviar, coffee gelato
- Tableside Flambé**
A tableside dessert prepared by the students of the Secchia Institute for Culinary Education

* Notice: Cooked medium. Consuming undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. We cannot guarantee that any of the products used in this restaurant are completely allergen-free.

In lieu of tipping and gratuity, we have included an 18% 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 • GF+: Can be made gluten-free upon request • V: Vegetarian