



SOUP

Shrimp Bisque

In a pureed and thickened brandy cream 5.95

APPETIZERS

Black Bean Bitoque V

Breaded black bean and egg slider on a buttery charcoal bun, avocado, pineapple pico de gallo 4.95/piece

Dome Smoked Wild Mushroom Risotto GF V+

Creamy white wine arborio rice, Parmigiano Reggiano 5.95

Fresh Pulled Mozzarella V

Tomato, olive oil, herbs, baguette 5.95

SALAD

Chopped GF V+

Tropical fruit, oranges, tomato, candied walnuts, blue cheese, greens, roasted shallot agave wine vinaigrette 6.95

DESSERTS

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

ENTRÉES

Vadouvan Pan-Roasted Salmon GF

Garbanzo flour-dusted fillet, pear-vadouvan broth, potatoes, crisp leek, leek ash 14.95

Coq Au Vin

Amish chicken, pearl onions, rich wine sauce, buttery pancetta bacon polenta 13.95

Haute Style Beef*

Cracked black pepper coated filet, crisp egg-breaded potato croquettes, vegetable, peas, sauce poivre with bacon 17.95

Pork Curry GF V+

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

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: 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.