



THE HERITAGE LUNCH 2024

SOUP & SALAD

Shrimp Bisque

Poached shrimp, tomato concasse, brandy, cream 6

Chopped Salad GF V+

Tropical fruit, oranges, tomato, candied walnuts, blue cheese, greens, roasted shallot agave wine vinaigrette 7

Mango and Black Bean Salad GF+ V+

Avocado lime dressing, tomatoes, queso fresco, corn tortilla strips 7

APPETIZERS

Smoked Wild Mushroom Risotto GF V+

Creamy white wine arborio rice, parmigiano reggiano 7

Karaage Chicken

Tangy tamarind-lime gastrique, furikake, dried shrimp flakes, serrano peppers 7

Vegetable Strudel

Phyllo wrapped squash, root vegetables, provolone, roasted tomato sauce 6

DESSERTS

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

ENTRÉES

Amish Coq Au Vin

Chicken, pearl onions, Bordeaux reduction, buttery pancetta polenta 14

Cedar Planked Salmon GF

Butterbeans, shishito peppers, pine nuts, cherry tomatoes, basil pistou 16

Haute Style Beef*

Broccoli, egg breaded potato croquettes, sauce poivre 18

Portuguese Style Camarões Recheados

Crab stuffed shrimp, garlic herb sauce, root vegetables, chili flakes, saffron rice 17

Japanese Beef Teriyaki

Marinated beef strips, mirin, sake, soy, sesame, stir fry vegetables 17

BEVERAGES

Freshly squeezed pink lemonade 3

Soda 3

Iced tea (freshly brewed) 2

Selection of whole leaf hot tea 4

Latte, cappuccino, cortado 4

Espresso 3

Coffee, fresh ground 3

Single origin pour-over coffee 4

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.