



Chicago Restaurant Week
Dinner

\$44 per person

Pricing excludes tax and gratuity

APPETIZER

Choice Of:

Roasted Squash Soup

Chanterelles, Crème Fraiche, Apple

Crispy Octopus & Pork Belly

“Takoyaki” Style, Pickled Ginger, Furikake

Ahi Poke

Crispy Chicken Skins, Sriracha, Wasabi Tobiko

Smoked Burrata

Gooseberries, Radicchio Jam, Almonds

ENTRÉE

Choice Of:

Carbonara Risotto

Bacon, Parmesan Bread Crumbs, Chives

Seared Branzino

Saffron Cous Cous, Eggplant, Sundried Tomato Pesto

Grilled New York Strip

Roasted Parsnips & Royal Trumpets, Escarole, Shallots

Grilled Rohan Duck Breast

Sautéed Kale, Turnips, Smoked Dates

DESSERT

Choice Of:

Lemon Pavlova

Lemon Cream, Coconut Dacquoise, Lemon Croutons

Grandma’s Chocolate Cake

Roasted Cocoa Ice Cream, Dark Chocolate Ganache, Chocolate Crunch

Chef de Cuisine, Ricardo Jarquin
Executive Pastry Chef, Scott Green