

Chicago Restaurant Week

Lunch

\$22 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



ENTRÉE

Choice Of:

Carbonara Risotto

Bacon, Parmesan Bread Crumbs, Chives

Seared Branzino

Saffron Cous Cous, Eggplant, Sundried Tomato Pesto

Hanger Steak

Truffled Mashed Potatoes, Crispy Kale, Balsamic



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