



TRAVELLE



Chicago Restaurant Week 2019

January 25 to February 7

\$24 per person

Pricing excludes tax and gratuity

APPETIZER

Choice Of:

Cauliflower Soup

House-Made Giardiniera, Onion Cream, Chives, Sourdough Crouton

Kale Caesar Salad

Butternut Squash, Cranberries, Pickled Shallots, Grissini, Cashew Dressing

Mushroom Tartine

63 Degree Egg, Salad of Treviso, Frisee and Fine Herbs

ENTRÉE

Choice Of:

Artic Char

Broccolini, Caper & Raisin Puree, Hazelnuts, Beurre Noisette

Cider Brined Pork Chop

Curly Kale, Cippolinis, Cider Spiked Pumpkin Puree, Leek Vinaigrette

Barley Risotto

Butternut Crème Fraiche, Swiss Chard, Hen of the Woods, Parmesan

DESSERT

Choice Of:

Blueberry Custard Cake

Lemon Custard Cake, Oat Cookie Crumb, Blueberry Yogurt Cream

Black Forest Torte

Flourless Chocolate Cake, Chocolate Cream, Vanilla Bean Chantilly

Chef de Cuisine, Jeff Vucko
Pastry Sous Chef, Danielle Marelli