



**CHICAGO  
RESTAURANT  
WEEK 2023**  
JAN 20 - FEB 5

## **CHICAGO RESTAURANT WEEK DINNER \$59**

**Full table participation requested**

### **FIRST**

-choose one-

#### **SPICY NDUJA MEATBALLS Δ**

Beef & Pork Meatball, Smoked Mozzarella, Roasted Tomato Sauce, Basil

#### **CORNBREAD (V)**

Apple Mostarda Butter, Roasted Poblano Pepper, Saba, Sea Salt

#### **BURRATA (V)**

Whiskey Roasted Grapes, Truffle Honey, Crispy Bread

### **SECOND**

-choose one-

#### **EAST COAST OYSTERS Δ (GF)**

Bourbon Pineapple Mignonette, Yuzu Cocktail, Horseradish

#### **LEMON CAESAR SALAD Δ**

Little Gem Lettuce, Garlic Croutons, Crispy Parmesan, Lemon Caesar Dressing

### **THIRD**

-choose one-

#### **LASAGNA (V)**

Wild Mushroom, Braised Leeks, Taleggio Cheese, Ricotta Bechamel, Truffle Oil

#### **ROASTED AMISH CHICKEN Δ (GF)**

Pickled Red Onion, Foie Gras Mashed Potato, Chicken Jus

#### **ROASTED SALMON Δ (GF)**

Grilled Broccolini, Cipolini Onion, Raisin Pine Nut Relish

#### **GRILLED LAMB RACK Δ (GF)**

Roasted Parsnips, Potato Pave, Truffle Demi

### **DESSERT**

-choose one-

#### **CHOCOLATE POT DE CRÈME (V)**

Hazelnut Gelato, Salted Caramel, Cocoa Nib

#### **APPLE PIE CHEESECAKE (V)**

Spiced Apples, Vanilla Bourbon Gelato, Graham Cracker Crust

**V: VEGETARIAN • GF: GLUTEN-FREE.**

The Restaurant Week menu is designed for each guest to enjoy individually.

Regular restaurant menu items can be ordered in addition. Beverages, tax and gratuity not included

Δ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

A 20% service charge is added for parties of 6 or more.