



## CHICAGO RESTAURANT WEEK · JAN 19-FEB 3

### DINNER \$59

*(We kindly ask for full table participation)*

#### FIRST

-choose one-

#### CORN BREAD

Apple Butter, Saba, Sea Salt

#### BURRATA (V)

Whiskey Grapes, Truffle Honey, Crispy Bread

#### BOURBON BBQ PORK BELLY Δ

Celery Root Slaw, Roasted Carrots Puree, Balsamic BBQ

#### SECOND

-choose one-

#### LEMON CAESAR SALAD (GF)

Little gem lettuce, Garlic Croutons, Crispy Parmesan, Lemon Caesar Dressing

#### EAST COAST OYSTERS Δ

Bourbon Pineapple Mignonette, Yuzu Cocktail Sauce, Horseradish

#### THIRD

-choose one-

#### LASAGNA (V)

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

#### ROASTED SALMON Δ

Grilled Broccolini, Cipolini Onion, Raisin Pine Nut Relish

#### AMISH ROASTED CHICKEN Δ

Pickled Red Onions, Garlic Mash, Chicken Jus

#### NY STRIP Δ (GF)

12 oz Grilled NY Strip, Swiss Chard, Roasted Garlic Mash, Mustard Seed Vinaigrette

#### DESSERT

-choose one-

#### CHOCOLATE POT DE CRÈME (V)

Hazelnut Gelato, Salted Caramel, Cocoa Nib

#### APPLE PIE CHEESECAKE (V)

Spiced Apples, Cinnamon Cracker Crust, Whipped Cream, Vanilla Bourbon Gelato

**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.