



Executive Chef/Proprietor: Joe Frillman  
Chef de Cuisine: Will Carter  
Pastry Chef/Partner: Leigh Omilinsky  
Director of Operations: Hannah Griffith  
Beverage Director: Nicole Yarovsky

**Onion Dip & Chips \$10**

**Caviar Supplements:**

Smoked Trout Roe+	\$18
Golden Kaluga+	\$76
Osetra Reserve+	\$85
Beluga Hybrid+	\$135

## HAPPY VALENTINES DAY!

\$85 PER PERSON PRIFIXE

(CHOOSE ONE PER PERSON PER COURSE TO SHARE WITH THE TABLE)

### FIRST COURSE

#### Endive Salad

castelrosso cheese | walnuts | saba  
vinaigrette

#### Roasted Carrot Salad

fregola | pickled carrots | sheep's milk  
vinaigrette

#### Mushroom Bruschetta

caramelized onion | the good balsamic

### SECOND COURSE

#### Pappardelle

short rib ragu | parmigiano reggiano

#### Olive Oil Poached Halibut

rutabaga | grapefruit | celery

#### Stuffed Chicken Thigh

roasted cabbage | marsala | black truffle

#### Lamb Loin

potatoes | pistachios | lamb jus

#### Cauliflower

sun dried tomato | lemon bread crumbs | gremolata

### DESSERT

#### Chocolate Pavlova

raspberry sorbet | beet

#### Pine Nut Tart

vanilla | apricot preserves

#### Honey Tartufo

malted milk | cinnamon

**A 25% SERVICE CHARGE IS ADDED TO ALL DINE-IN CHECKS. ALL GRATUITY AND FEES ARE INCLUDED**

**AND ANY ADDITIONAL TIP IS NOT EXPECTED.**

THE CHICAGO DEPT OF PUBLIC HEALTH WANTS US TO REMIND YOU THAT WHILE IT MAY BE DELICIOUS, CONSUMING RAW OR UNDER COOKED FOODS OF ANIMAL ORIGIN SUCH AS BEEF|FISH|LAMB|PORK|POULTRY|SHELLFISH|EGG MAY RESULT IN AN INCREASED RISK OF FOOD BORNE ILLNESS +