



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

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 +