



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

HAPPY NEW YEAR!

\$95 PER PERSON PRIFIXE

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

VEGAN OPTION AVAILABLE UPON REQUEST

FIRST COURSE

Swiss Chard & Leek Dip

ricotta | parmesan | crostini

Beets

smokey blue vinaigrette | celery | almonds

Burrata

apple mostarda | fennel pollen | olive oil crackers

SECOND COURSE

Cappelletti

butternut squash | fontina fonduta | chives

Rotolo

spinach | parmesan | pomodoro

Beef

roasted mushrooms | salsa verde | pickled
green garlic

Halibut

fennel puree | butter sauce | trout roe

Chicken Leg & Thigh

black lentils | chicken jus | chives

DESSERT

Peanut Butter Chocolate Cake

pretzels | puppy chow

Lemon Semifreddo

olive oil | blood orange granita

Cinnamon Ruffled Tart

apple butter | sweet cream

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 +