



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 PRIXFIXE

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

### FIRST COURSE

#### Endive Salad

castelrosso cheese | walnuts | saba  
vinaigrette

#### Roasted Carrot Salad

fregula | 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

sunchoke | 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 +

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## COCKTAILS

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Alpini vodka   apples   chartreuse vegetal	\$15	Forager's Daisy elijah craig rye   chamomile   wild american persimmons	\$15
Lover's Club ransom gin   quince   verjus   meletti	\$15	Beet Manhattan buffalo trace bourbon   beets   dill   pasubio	\$15
	Rosita, My Love mijenta añejo tequila   campari   strawberry   rose tea blend	\$28	

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## BEER

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Spiteful "God Damn Pigeon" Porter   16oz can	\$9	Moody Tongue "Aperitif Pils" Pilsner   16oz / 20oz draft	\$9   \$10
Best Day Brewing "Kolsch" Non-Alcoholic   12oz can	\$7	Pipeworks "Ninja vs The Haze" Hazy IPA   16oz / 20oz draft	\$9   \$10

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## WINE

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<u>Sparkling</u>		<u>Orange/Rosé</u>	
Sorelle Bronca "Modi" Prosecco Glera: Veneto, NV	\$15/53	Cantina Marilina "Sikele" Grecanico: Sicily, 2024	\$15/56
ISC "Ombre" Rosé Chambourcin: Illinois, 2023	\$14/50	Cataldo Calabretta Cirò Rosato Gaglioppo: Calabria, 2024	\$14/50
<u>White Wines</u>		<u>Red Wines</u>	
Bianco di Morgante Nero d'Avola: Sicily, 2024	\$14/50	Willful Pinot Noir Pinot Noir: Oregon, 2022	\$19/65
Masseria Li Veli Askos Verdeca: Puglia, 2024	\$16/58	Gianfranco Alessandria Langhe Nebbiolo Nebbiolo: Piedmont, 2024	\$15/53
Stolpman Vineyards "Uni" Chardonnay, Roussanne: California, 2023	\$17/60	Marietta Cellars "Arme" Estate Cabernet Sauvignon Cabernet Sauvignon, Merlot, Malbec, Petit Verdot: California, 2022	\$17/60

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## N/A BEVERAGES

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Pet N/Ah house made   sparkling   blush	\$12	Daisies Pop choice: herb soda, field cola, grape soda, or birch beer	\$6
House Kombucha	\$6		

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