



**CHICAGO★
RESTAURANT
WEEK JAN 23-FEB 8**
PRODUCED BY CHOOSE CHICAGO

Onion Dip & Chips \$10

Caviar Supplements:

Smoked Trout Roe \$18

Golden Kaluga \$40

Osetra Reserve \$70

Beluga Hybrid \$100

Chicago Restaurant Week Only

**\$45 III COURSE OR \$60 IV COURSE MEAL
(CHOOSE ONE PER PERSON PER COURSE TO SHARE WITH THE TABLE)**

FIRST COURSE

Burrata

apple mostarda | fennel pollen | evoo
crackers

Beets

smokey blue vinaigrette | celery | almonds

Sweet Onion Toast

black garlic soubise | bone marrow | balsamic

SECOND COURSE

Pappardelle

mushroom ragu | basil | house cheese

Winter Squash Cannelloni

ricotta | brown butter

Strozzapreti

duck bolognese | parmigiano reggiano

THIRD COURSE

optional iv course selection

Pork Collar

mushroom | green garlic |
salsa verde

Celery Root Cake

brussels sprouts | pickled red onion |
vegetable demi

Chicken Leg & Thigh

white beans | chicken jus | preserved lemon

DESSERT

vegan option available upon request

Dark Chocolate Tart

whipped creme fraiche | sea salt

Butter Cake

brown sugar | apple butter | parsnip

Vanilla Bean Rice Pudding

cinnamon | pecan granola

Gluten Free
 Vegetarian
 Vegan

COCKTAILS

Alpini vodka apples chartreuse vegetal	\$15	Forager's Daisy elijah craig rye chamomile wild american persimmons	\$15
Concord Enzoni gin roasted grapes alpine aperitif	\$15	Beet Manhattan buffalo trace bourbon beets dill	\$15
Medlano Torino medlar fruit red bitter dry vermouth	\$14	Mushroom Margarita tequila fermented mushrooms local amaro	\$15

LOW & NO

House Kombucha seasonally changing	\$6	Gerolsteiner sparkling water	\$9
Mushroom Sour fermented mushrooms lemon egg white+	\$10	Daisies Pop choice: herb soda, field cola, grape soda, or birch beer	\$6

WINE

<u>Sparkling</u>		<u>Orange/Rosé</u>	
Sorelle Bronca "Modì" Prosecco Glera: Veneto, NV	\$15/53	Cantina Marilina "Sikele" Grechanico: 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>	
La Marea Albariño Albariño: California, 2024	\$18/65	Gianfranco Alessandria Langhe Nebbiolo Nebbiolo: Piedmont, 2023	\$15/53
Matthiasson Linda Vista Valley Chardonnay: California, 2023	\$23/84	Marietta Cellars "Arme" Cabernet Sauvignon Cabernet Sauvignon, Merlot, Malbec, Petit Verdot: California, 2022	\$17/60

BEER

Marz "Chug Life" Sparkling Lager 16oz / 20oz draft	\$9 \$10	Pipeworks "Ninja vs The Haze" Hazy IPA 16oz / 20oz draft	\$9 \$10
Best Day Brewing "Kolsch" Non-Alcoholic 12oz can	\$7	Spiteful "God Damn Pigeon" Porter 16oz can	\$9

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 +