



**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

**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 +

# COCKTAILS

Alpini  
vodka | apples | chartreuse vegetal

\$15 Forager's Daisy  
elijah craig rye | chamomile | wild  
american persimmons

\$15

ConcordENZONI  
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

## Sparkling

Sorelle Bronca "Modi" Prosecco  
Glera: Veneto, NV

\$15/53 Cantina Marilina "Sikele"  
Greccanico: Sicily, 2024

\$15/56

ISC "Ombre" Rosé  
Chambourcin: Illinois, 2023

\$14/50 Cataldo Calabretta "Cirò" Rosato  
Gaglioppo: Calabria, 2024

\$14/50

## White Wines

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

## Red Wines

# 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

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