

SHAREABLE BRUNCH

Served Saturday & Sunday, 10:30am - 3:00pm.
Coffee, tea, and soft drinks included.

\$27 pp

Antipasti e Insalate / 2

Uova e Paste / 2

Contorni / 1

FIRST COURSE

JOE'S FRIED PARMESAN PUFFS fried parmesan, served with fondue

TOMATO BREAD heirloom tomatoes, roasted garlic, Spanish olive oil, sea salt, toasted sourdough

HOUSE MADE WHIPPED RICOTTA local honeycomb, bee pollen, toasted ciabatta

BURRATA roasted campari tomato, basil pesto, toasted pine nut, toasted ciabatta bread

MARKET SALAD mixed greens, shaved seasonal vegetables, goat cheese, champagne vinaigrette

CELERY SALAD shaved celery, shaved fennel, spiced walnuts, mint, dill, lemon vinaigrette, parmesan

SECOND COURSE

FRENCH PANCAKES with mixed berries

QUICHE Gruyère, lardon, farm egg, chives, radish, baby greens

AVOCADO TOAST smashed avocado, cured tomatoes, red onion, frisée, poached egg, parmesan

SMOKED SALMON TOAST smoked salmon, lemon-herbed cream cheese, roma tomatoes, crisp capers, greens

CRAB CAKE avocado, poached eggs, hollandaise, herbs

EGGS² sturgeon caviar, soft scrambled farm eggs, crème fraîche, chives, lime, toasted brioche

PORK HASH confit pork belly, hash browns, hollandaise, fried farm eggs

CONTORNI

MAPLE GLAZED PORK BELLY with toasted candied pecans

HASH BROWNS

SIDE SAUSAGE

SEASONAL FRUIT

DONUTS

TOAST, JAM & BUTTER

CHEF'S GRAND SALUMI & CHEESE

\$8 pp



JOE'S IMPORTS

WINE BAR

Private Dining

Contact: Jennifer De la Garza • (c) 312-833-1206

813 W Fulton Market, Chicago, IL 60607

312-736-1750 • joeswineimports.com

SHAREABLE DINING

Dinner served after 3:00pm daily.
Coffee, tea, and soft drinks included.

LUNCH \$30 pp

First Course / 2
Second Course / 2
Third Course / 1

DINNER \$42 pp

First Course / 3
Second Course / 3
Third Course / 1

LUNCH \$36 pp

First Course / 3
Second Course / 3
Third Course / 1

DINNER \$52 pp

First Course / 4
Second Course / 4
Third Course / 2

FIRST COURSE

JOE'S FRIED PARMESAN PUFFS fried parmesan, served with fondue

TOMATO BREAD heirloom tomatoes, roasted garlic, Spanish olive oil, sea salt, toasted sourdough

CELERY SALAD shaved celery, shaved fennel, spiced walnuts, mint, dill, lemon vinaigrette, parmesan

MARKET SALAD mixed greens, shaved seasonal vegetables, goat cheese, champagne vinaigrette

CHEF'S SEASONAL SALAD chef's inspiration

FOIE GRAS DEVEILED EGGS Meyer lemon aioli, crispy chicken skin, espelette, chives

AVOCADO HUMMUS charred scallion, pistachio dukkah, house made cracker

BURRATA roasted campari tomato, basil pesto, toasted pine nut, toasted ciabatta bread

WHIPPED FETA cucumber, dill, toasted sesame seeds

HOUSE MADE WHIPPED RICOTTA local honeycomb, bee pollen, toasted ciabatta

CHIPS & DIP fromage blanc, crème fraîche, dill, chives, salt & vinegar potato chips (sturgeon caviar + \$4 pp)

SECOND COURSE

GNOCCHI GENOVESE ricotta gnocchi, basil pesto, Meyer lemon, haricot vert, toasted pine nuts

TUNA NICOISE yellowfin carpaccio, haricot vert, cherry tomato, quail egg, fingerling potato, taggiasca olive

GRILLED OCTOPUS romesco, fingerling potato, haricot vert, cashews (+ \$1 pp)

LAMB MEATBALLS Slagel Farm lamb meatballs, raita sauce, pine nuts, parsley tabbouleh, Greek feta

ST. LOUIS STICKY RIBS pork ribs, hoisin, peanuts, scallions

NONNA'S CHICKEN butter beans, almonds, vegetable of the day, chicken jus

SEAFOOD PAELLA Spanish chorizo, little neck clam, rock shrimp, snow crab claws (+ \$2 pp)

WAGYU ZABUTON chimichurri, knob onions, Fresno chili (+ \$2 pp)

THIRD COURSE

CHOCOLATE ROYAL Valrhona bittersweet dark chocolate mousse, burnt panna cotta, crunchy peanut butter crust

CREMA CATALANA brûléed vanilla custard, fresh bay leaf buttermilk doughnuts

MERINGUE GELATO homemade meringue gelato, Spanish peanuts, toasted meringue

CACIO E PEPE CHEESECAKE burnt Basque parmesan cheesecake, cracked pepper, honey

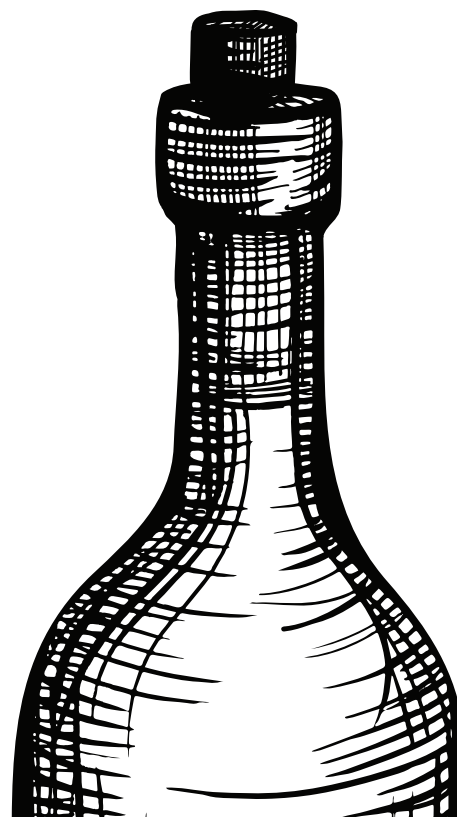
JOE'S SIGNATURE DESSERT ASSORTMENT (+ \$3 pp)

ADDITIONS

TEMPESTA ARTISAN SALUMI Ibérico coppa, nostrano, bresaola, 'nduja, sesame grissini (+ \$6 pp)

CHEESE & CRACKERS domestic & imported cheeses, chive crackers, tomato jam, honeycomb (+ \$6 pp)

TEMPESTA ARTISAN SALUMI & CHEESE (+ \$6 pp)



JOE'S IMPORTS EXPERIENCE

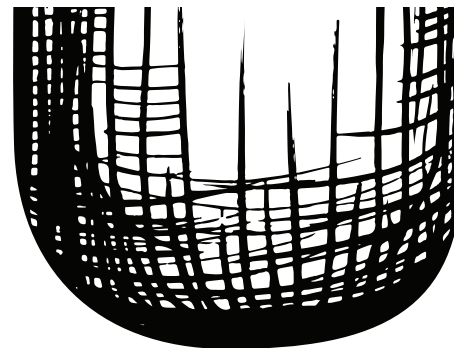
\$150 pp

**CHEF'S CURATED 5-COURSE MENU
PERFECTLY PAIRED WITH
JOE'S PERSONAL WINE SELECTIONS**

3-HOUR EVENT

MINIMUM OF 10 GUESTS

add Joe to the event + \$25 pp



HORS D'OEUVRES

Priced per piece. 24 piece minimum.
Some items require 48 hour notice.

AVOCADO HUMMUS charred scallion, pistachio dukkah, house made cracker \$2.50

MANCHEGO CROQUETTE Quince & Jerez gran reserva jam \$2.75

BURRATA roasted campari tomato, basil pesto, toasted pine nut, toasted ciabatta bread \$2.75

WHIPPED FETA cucumber, dill, toasted sesame seeds \$2.50

ROASTED CREMINI MUSHROOM whipped gorgonzola, black truffle, local honey \$3.00

CHIPS & DIP sturgeon caviar, fromage blanc, crème fraîche, dill, chives, salt & vinegar potato chips \$3.25

FOIE GRAS DEVEILED EGGS Meyer lemon aioli, crispy chicken skin, espelette, chives \$3.75

TARTE ALSACE caramelized onion, bacon, Gruyère, crème fraîche \$3.50

CHICKEN SPIEDINI marinated chicken thighs, raita, salsa verde \$3.25

CRAB CAKE avocado, Calabrian chili aioli \$4.75

TUNA TARTARE chives, piquillo peppers, smoked paprika \$4.50

LOBSTER ROLL toasted brioche, celery, Meyer lemon aioli \$6.00

PORK BELLY RILLETTE apple mostarda, pickled onions \$4.00

'NDUJA CROSTINI piquillo pepper, arugula, Parmigiano-Reggiano \$4.00

WAGYU BEEF TARTARE quail egg, chives, capers, cornichon, crostini \$6.00