

# *after*

## CHICAGO RESTAURANT WEEK

January 23<sup>rd</sup> — February 8<sup>th</sup>

Dinner | \$60

### Course 1

Hamachi Crudo

coconut, melon, lime leaf

— OR —

A5 Tartar

yuzu kosho, cured egg yolk, ginger

### Course 2

Chestnut Cappelletti

beurre monté, black truffle, allium

— OR —

Parsnip Risotto

parmesan, brown butter, crème fraîche

### Course 3

Grilled Pork Belly

sunchoke, mustard, jus

— OR —

Braised A5 Wagyu

potato pave, red wine-braised shallot, peppercorn jus

Spirit Free Pairing | \$30    Wine Pairing | \$40    Cocktail Pairing | \$50

Vegetarian and Gluten Free options available on request.

The menu is for each guest to enjoy individually. Beverage, tax and gratuity are not included.

To ensure a seamless experience, the Chicago Restaurant Week menu is offered for full-table participation, with a 20% service charge added to all checks.

Each table and bar experience is limited to 90 minutes.