

after

CHICAGO RESTAURANT WEEK

January 23rd — February 8th

Dinner | \$60

Course 1

Hamachi Crudo

coconut, melon, lime leaf

— OR —

A5 Tartar

yuzu koshō, 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

sunchokes, 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.