



THE

Ruby Plated

OUR SEATED DINNERS ARE SERVED IN 3 OR 4 COURSES.
HOST SELECTS A SALAD & DESSERT FOR THE GROUP. FOR
GROUPS OF 20 OR LESS THE GUESTS CAN SELECT THEIR
ENTREE THE DAY OF THE EVENT. ALL OTHER SIZE GROUPS
NEED TO SUPPLY A FINAL ENTREE COUNT 3 DAYS PRIOR.

****\$45 PER PERSON (3 COURSES)**

GREENS AND GRAINS, ARUGULA, QUINOA, WHEAT BERRIES, BARLEY AND LENTIL SPROUTS
SHAVED SUMMER VEGETABLES, BABY ROMAINE, MUSTARD CROUYONS, CEASAR DRESSING

SWEET CORN POLENTA, MAITAKE, CLAMSHELL MUSHROOMS, TOMATO VINAIGRETTE
CRISPY SALMON, CHARRED SPRNG LEEKS, AMARANTH, CULTURED CREAM, HERB OIL
SLAGEL FARM STEAK, WARM LEMON POTATO SALAD

HOUSE MADE ICE CREAM
CHOCOLATE MOUSSE, FRESH SUMMER BERRIES, CHOCOLATE CRUMBLE

****\$56 PER PERSON (4 COURSES)**

PARKER HOUSE ROLLS, STOVER BUTTER
CHICKEN LIVER MOUSSE, PICKLED RADISH, CRISPY CHICKEN SKIN, SEEDED CRACKERS

GREENS AND GRAINS, ARUGULA, QUINOA, WHEAT BERRIES, BARLEY AND LENTIL SPROUTS
SHAVED SUMMER VEGETABLES, BABY ROMAINE, MUSTARD CROUTONS, CAESAR DRESSING

JAPANESE SWEET POTATO, BABY TURNIP, CULTURED CREAM
TROUT CHILIQUILES, TORTILLA, TOMATILLO, PUMPKIN SEEDS, SALSA VERDE
SLAGEL FARM STEAK, WARM LEMON POTATO SALAD

STRAWBERRY RHUBARB TARTLET
CHOCOLATE MOUSSE, FRESH SUMMER BERRIES, CHOCOLATE CRUMBLE

ADD ON

CHEESE BOARD

\$10

CHARCUTERIE BOARD

\$8

UPGRADE

RIBEYE STEAK

\$8

NEW YORK STEAK

\$10



OUR SEATED DINNERS ARE SERVED TO THE CENTER OF THE TABLE FOR ALL TO SHARE. CHEF CREATES SEASONAL MENU ITEMS BASED ON THE FRESHEST INGREDIENTS LOCALLY AVAILABLE. BELOW ARE SAMPLE MENUS FOR YOUR REVIEW. ITEMS MAY CHANGE DUE TO SEASONAL AVAILABILITY. OUR DIRECTOR OF PRIVATE EVENTS WILL SEND YOU THE MOST UP TO DATE MENU OPTIONS CLOSER TO YOUR EVENT DATE.

3 COURSE MENU: \$48 PER PERSON
3 SMALL PLATES, 2 ENTREES, 2 DESSERTS



****FIRST COURSE (HOST CHOOSES THREE)**

PARKER HOUSE ROLLS, STOVER BUTTER

GREENS AND GRAINS, ARUGULA, QUINOA, WHEAT BERRIES, BARLEY, LENTIL SPROUTS

SHAVED SUMMER VEGETABLE AND BABY ROMAINE, MUSTARD CROUTONS, CAESAR DRESSING

PANZANELLA, HEIRLOOM TOMATO, WATERMELON, MUSTARD CROUTONS, SHERRY VINAIGRETTE

CHICKEN LIVER MOUSSE, PICKLED RADISH, CRISPY CHICKEN SKIN, SEEDED CRACKERS

SMOKED TROUT, CRISPY POTATO CAKE, CREME FRAICHE, TROUT ROE

BABY CARROTS, PUFFED QUINOA, PISTACHIO CRUMBLE, CARROT TAHINI YOGURT

ENTREES (HOST CHOOSES TWO)

SLAGEL FARM STEAK, WARM LEMON POTATO SALAD

CRISPY SALMON, CHARRED SPRING LEEKS, AMARANTH, CULTERED CREAM, HERB OIL

CATALPA GROVE SOY BRAISED PORK SHANK, ENGLISH PEAS, BUTTERSCOTCH MISO

SWEET CORN POLENTA, MAITAKE AND CLAMSHELL MUSHROOMS, TOMATO VINAIGRETTE

JAPANESE SWEET POTATO, BABY TURNIPS, CULTERED CREAM

FOLLOWING SELECTIONS AVAILABLE FOR ADDITIONAL PER PERSON CHARGE:

NEW YORK STEAK WITH FARMERS MARKET TREASURES OF THE DAY \$15

DESSERT (HOST CHOOSES TWO)

STRAWBERRY RHUBARB TARTLET, SWEETENED CREAM

CHOCOLATE MOUSSE, FRESH SUMMER BERRIES, CHOCOLATE CRUMBLE

HOUSE MADE ICE CREAM

*SELECTION OF 3 ARTISAN CHEESES, NUTS, DRIED FRUIT, HOUSE MADE FRUIT PRESERVES, TOAST

*\$5 SUPPLEMENTAL CHARGE FOR CHEESE SELECTION

ADDITIONAL CHARGES

10% SALES TAX -
6% EVANSTON LIQUOR TAX

20% GRATUITY FOR
SERVICE STAFF

FLAT BREADS

A LITTLE NOSH BEFORE DINNER
PRICED A LA CARTE

SEASONAL FLAT BREAD \$16