ANTINORI

26 Generazioni

- MARCH 15TH, 2019 | $150 PLUS TAX & GRATUITY -

FIRST

ROASTED LEEK BISQUE

garlic brioche croutons, salsa verde

2017 GUADO AL TASSO VERMENTINO

SECOND

DAY BOAT SCALLOP

romanesco purée, roasted wild mushrooms, chardonnay butter

2016 CASTELLO DELLA SALVA CERVARO CHARDONNAY

THIRD

JIDORI CHICKEN

grilled fig compote, creamy grits, Stag's Leap reduction

2015 STAG'S LEAP CELLARS "FAY" CABERNET SAUVIGNON

FOURTH

OSSO BUCO

mascarpone polenta, roasted root vegetables, tiaganello vin rouge

2015 TIGNANELLO

FIFTH

ARTISANAL CHEESES

aged gouda, parmesan reggiano, humboldt fog goat, danish blue, marcona almonds, quince paste, dried cherries, honey comb

2014 COL SOLARE CABERNET SAUVIGNON

DITKA'S Since 1997

OAKBROOK TERRACE

DITKA'S

Since 1997

OAKBROOK TERRACE

AN EVENING WITH

Marchesi

ANTINORI

EXCLUSIVE FIVE COURSE

PAIRED DINNER

FRIDAY, MARCH 15TH, 2019

LIMITED SEATING

6:30PM | $150 PLUS TAX & GRATUITY

BONUS: WINES AVAILABLE FOR PURCHASE

TO PURCHASE TICKETS:

CALL 630.572.1670 OR EMAIL JESSICA
AT JSHEARER@DITKASRESTAURANTS.COM

2 MID AMERICA PLAZA

OAKBROOK TERRACE