

**CHICAGO★
RESTAURANT
WEEK JAN 23-FEB 8**

PRODUCED BY CHOOSE CHICAGO

Dinner 60.

FIRST COURSE

ZUCCHINI FRITTERS

creamy feta, mint, red pepper pistou **VG**

PRIME BEEF TARTARE*

capers, dijonnaise, egg yolk, grilled sourdough

TUNA CRUDO*

osetra caviar, tomato, shallot, yuzu

SECOND COURSE

HALF ROASTED CHICKEN

chicken jus, garlic confit, charred lemon **GF**

5oz FLAT IRON STEAK FRITES

BLACKENED HOKKAIDO SCALLOPS

butternut squash purée, saffron beurre blanc, espelette pepper **GF**

LINGUINE & CLAMS

fresno chiles, toasted garlic, lemon bread crumbs

Substitute

NY STRIP* 14oz 20.

CHARCOAL GRILLED LAMB CHOPS*

red pepper romesco, confit garlic tapenade,
cured cherry tomatoes **GF** 18.

Add

COAL ROASTED BRUSSELS SPROUTS

bacon vinaigrette, apple saba, fines herbes **GF** 15.

WHIPPED POTATOES

cultured butter, chives **VG GF** 15.

DESSERT

DARK CHOCOLATE TART

salted caramel, hazelnut crumble, whipped crème fraîche

BRÛLÉED FRENCH TOAST

vanilla custard, cinnamon brown sugar gelato

VG - vegetarian

GF - gluten free

Many of our dishes can be modified to be gluten & vegan-friendly.

*Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations. An 18% service charge will be added to all parties of 6 guests and more. A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.



Cocktail Pairing

35. PER PERSON

FIRST PAIRING

choice of

LE PETIT SPRITZ

blood orange, strawberry, rose, lemon, brut

CREMANT, JC CALVET, BORDEAUX, FRA

SECOND PAIRING

choice of

SAUVIGNON BLANC, NAUTILUS, MARLBOROUGH, NZ

COTES DU RHONE, CHATEAU MONT REDON, RHONE, FRA

DESSERT

choice of

ESPRESSO DE LAVENDER MINI MARTINI

PINEAU DES CHARENTES, CHATEAU D'ORIGNAC