



Chicago Restaurant Week

4-COURSE DINNER PRIX FIXE, AVAILABLE DAILY, 4:30 PM-CLOSE, \$60

COLD COURSE

APPLE SALAD (V)

BUTTERY BLUE CHEESE, APPLE CIDER VINAIGRETTE, CANDIED NUTS

DUCK PÂTÉ

DATE & APRICOT COMPOTE, CORNICHON

SCALLOP CRUDO

LEMON OIL, HORSERADISH CREAM, EMPEROR'S GENMAI RICE, FENNEL

HOT COURSE

BUTTERNUT SQUASH SOUP (V, GF)

SAFFRON-BRAISED PUMPKIN, PEPITA PISTOU, CARDAMOM CRÈME FRAÎCHE

PAPPARDELLE BOLOGNESE

WAGYU, PARMESAN, GARLIC BREADCRUMB

MUSHROOM TARTINE (V)

ROASTED GARLIC RICOTTA, POACHED EGG, CRISPY MAITAKE

ENTRÉES

SALMON & LENTILS (GF)

CURRIED-CONFIT BABY CARROTS, BEURRE ROUGE

BOURGOGNE BEEF PIE

CREMINI MUSHROOMS, CELERIAC, PETITE PEAS

ROASTED CHICKEN BREAST (GF)

MUSTARD JUS, CHARRED CAULIFLOWER SOUBISE, CRISPY HERB SPAETZLE

RED KURI SQUASH RISOTTO (V, GF)

ROASTED CRANBERRIES, POMEGRANATE SYRUP, CHERMOULA, MADRAS CURRY

DESSERT – CHOOSE ONE

MILLE-FEUILLE

VANILLA GELATO,
SEA SALT CARAMEL

ALMOND TART (V)

MANGO-MANDARIN
COMPOTE,
MATCHA LIME

CHOCOLATE PROFITEROLE

DIPLOMAT CREAM