

CHICAGO★
RESTAURANT
WEEK JAN 23-FEB 8
PRODUCED BY CHOOSE CHICAGO

FOUR COURSE DINNER • 60 | WINE PAIRING • 40

C O L D

Dry Aged Beef Tartare* • carrot, smoked onion, horseradish

Lightly Cured Tuna*^ • apple dashi, buckwheat, turnip

Roasted Beet Salad°^ • sunflower, dill, coriander

H O T

Sunchoke Soup°^ • coffee, hazelnuts

Roasted Scallops^ • cauliflower, kohlrabi, brown butter

Duck Leg Tortelli • potato, garlic, sage

E N T R É E

Slow Cooked Icelandic Cod^ • mushroom, fermented cabbage, white soy

Roasted Chicken^ • rutabaga, smoked maitake, sherry

Grilled Pork Collar^ • sunchoke, apricot, gem lettuce

Rigatoni° • mushroom bolognese, pecorino

4g Black Truffle Supplement • 35

D E S S E R T

Miso Caramel Brownie^ • malted milk, hazelnut, dark chocolate

Black Lime Bavarois^ • calamansi, oat, honey

** Menu is subject to change; pricing excludes beverage, tax, & gratuity.
° This symbol denotes our vegetarian offerings.
^ This symbol denotes our gluten free offerings.

chef partner Lee Wolen | chef de cuisine Wood Jameson | executive sous chef Diego Solano | sous chef Nick Sapunor | sous chef Brady Harlan
pastry chef Meghan McGarvey | pastry sous chef Maria Rios

{*Please be advised that consuming raw or undercooked food may increase your risk of food borne illness}
◇ As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 4% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this removed from your bill.

BOKA