

**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