



Friday, March 27 - Sunday, April 5

DES PLAINES RESTAURANT WEEK

THREE COURSE PRIX FIXE DINNER
\$ 3 6 PER PERSON
(excludes tax and gratuity)

· FIRST COURSE ·

Select One

BAKED BRIE CHEESE

warm baked brie cheese in golden puff pastry, served with cranberry sauce

CORN CHOWDER SOUP

sweet corn and hearty potatoes and bacon in a cream base with touches of celery, sweet red pepper, and onions

· SECOND COURSE ·

Select One

STUFFED CHICKEN

tender chicken breast with herb Boursin cheese, spinach, prosciutto ham, topped with white wine sauce and paired with rice pilaf and vegetables

NEW YORK STRIP STEAK

8 oz. steak finished with house-made herb butter, served with oven-roasted potatoes and fresh seasonal vegetables

· DESSERT ·

Select One

ITALIAN LEMON CAKE

lemon cake with citrus flavor

MOLTEN CHOCOLATE CAKE

rich chocolate cake with warm flowing center served with vanilla gelato

An automatic gratuity of 20% will be added for parties of 6 or more. Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

No Reservations Required

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