

CHICAGO TAVERN
STATE AND LAKE

2012 CHICAGO RESTAURANT WEEK
LUNCH PRIX-FIXE MENU

\$22 per person

STARTERS

Native Cheese Curds
Black Mission Fig Jam

ENTRÉES

Rushing River Trout
Sweet Potato Hash, Meyer Lemon Froth

DESSERTS

Toffee Apple Cake
Buttermilk Nutmeg Ice Cream, Spiced Pecans

FEATURED COCKTAILS

Bitter Winter - \$12
Belvedere Red, Campari, Amaro, Lemon, Orange

Moët & Chandon Impérial - \$18 glass / \$72 bottle

Seductive and generous, combining intensity with roundness, fullness with suppleness,
followed by a lively crisp finish to reveal the magical balance of champagne.



CHICAGO TAVERN
STATE AND LAKE

2012 CHICAGO RESTAURANT WEEK
DINNER PRIX-FIXE MENU

\$33 per person

STARTERS

Scotch Egg

Parsley and Cheese Sausage, San Marzano Tomato

ENTRÉES

Pomegranate Braised Short Rib

Kim Chi, Sticky Rice, Plum BBQ

DESSERTS

Butterscotch Black & Tan

Malted Milk Chocolate, Cocoa Shortbreads

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