



Dinner Menu | \$59

starters.

Select one

GINGER SPICED CARROT BISQUE [V]
rye croutons & spiced crème fraîche

CLASSIC CAESAR SALAD
romaine lettuce, caesar dressing, parmesan, torn croutons

WHIPPED DUCK RILLETTE
cauliflower purée, poached apricots, spiced walnuts & toasted ciabatta

BRAISED SPANISH OCTOPUS [GF]
marcona almond romesco sauce & pickled vegetable salad

mains.

Select one

STEAK FRITES [GF]
10oz prime ribeye, chimichurri, pommes frites, garlic aioli

GRILLED CHICKEN BREAST PAILLARD [GF]
potato-apple gratin, wild mushrooms & grain mustard beurre blanc

GRILLED FARO ISLAND SALMON [GF]
heirloom cauliflower, marble potatoes, poached raisins, piquillo coulis

ORECCHIETTE [V]
spicy tomato-olive & fried caper sauce, charred kale, fresh ricotta

dessert.

Select one

VALRHONA CHOCOLATE DEVIL'S FOOD CAKE [V]
tahitian vanilla bean ice cream

BANANA PUDDING [V]
house made vanilla wafers

SEASONAL SORBET [V, GF]
macerated berries

The Restaurant Week menu is for each guest to enjoy individually. Beverage, tax and gratuity not included.

***CONSUMER ADVISORY:** The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

*An automatic gratuity of 20% may be added to parties of six or more.