C H I C A G O  R E S T A U R A N T  W E E K  2 0 2 2

C O L D
Smoked Carrot Tartare • sheep’s milk feta, sprouted grains, cilantro
Lightly Cured Kampachi • calamansi, daikon, shiso
Shaved Foie Gras • dates, burnt cinnamon, endive

H O T
Cauliflower Soup • hazelnut, puffed buckwheat
Roasted Scallops • spring onion, seaweed, tarragon

E N T R É E S
Grilled Salmon • cauliflower, chinese broccoli, daikon
Roasted Chicken • mushroom, asparagus, black garlic
Pork Tenderloin & Belly • turnip, endive, prune
Rigatoni • mushroom bolognese, pecorino

D E S S E R T
Winter Citrus • coconut yuzu sorbet, almond
Hazelnut & Coffee • milk ice cream, praline

Four Course Dinner  55
Wine Pairing  40

[‘Please be advised that consuming raw or undercooked food may increase your risk of food borne illness]
A 3% surcharge will be added to your final bill to assist in covering the costs of providing health insurance to our employees.
This fee may be removed upon request.

executive chef & partner Lee Wolen
chef de cuisine Jon Dockter
sous chefs Diego Solano & Wood Jameson
executive pastry chef Kim Mok
pastry sous chef Evelyn Sanchez