



CHICAGO RESTAURANT WEEK DINNER MENU 2024

\$59.90 Per Person*

FOR THE TABLE

Fresh Baked Bread and Butter (v)

STARTER

Butternut Squash and Kale Salad(G*)(V)(N)

Red Oak Lettuce | Aged White Cheddar | Marcona Almonds | Maple Sherry Vinaigrette

MAINS

SHORT RIB PAPPARDELLE (Exclusive to Chicago Restaurant Week)

Slow-Braised Short Rib Ragù | Fresh Ricotta | Peas | Shaved Parmigiano Reggiano

Buttermilk-Brined Chicken Breast (G*)

Mustard Glazed Marble Potatoes | Marinated Artichokes | Brussels Sprouts | Apricot Preserves

Atlantic Striped Bass

Castelvetrano Olives | Braised Cannellini | Fennel | Fines Herb Vinaigrette

Potato Gnocchi with Tomato Ragù (G*) (v)

Rosemary Whipped Ricotta | Fresh Herbs | Shaved Parmesan-Reggiano

Vegan Option Available on Request

DESSERTS

Tiramisu (v)

Whipped Mascarpone Cream | Espresso

Mixed Berries & Pineapple (G*) (v)(vg)

Fresh Mint | Lime Spritz

*Price subject to taxes, fees, & gratuity

N - Contains Nuts V - Vegetarian VG - Vegan

G* - Although we make every effort to prepare items denoted with G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination. Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of food-borne illness, especially if you have a medical condition. Menus are subject to change.