2026 CHICAGO RESTAURANT WEEK DINNER MENU

STARTER (CHOICE OF ONE)

BUTTERNUT SQUASH AND KALE SALAD (G*) (V) (N)

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

CAULIFLOWER AND LEEK CHOWDER (V)

Cream | Yukon Gold Potatoes | Smoke Chili Oil

MAIN (CHOICE OF ONE)

PAPPARDELLE (Exclusive to Chicago Restaurant Week)

Peas | Fennel Sausage | Amatriciana | Parmigiano Reggiano

ATLANTIC STRIPED BASS (G*)

Castelvetrano Olives | Braised Cannellini | Fennel | Fines Herb Vinaigrette

BUTTERMILK-BRINED CHICKEN BREAST (G*)

Mustard-Glazed Marble Potatoes I Marinated Artichokes I Brussel Sprouts I Apricot Preserves

POTATO GNOCCHI WITH TOMATO RAGU (G*) (V)

Rosemary Whipped Ricotta I Fresh Herbs I Shaved Parmigiano Reggiano

Vegan Option Available Upon Request

DESSERT (CHOICE OF ONE)

TIRAMISU (V)

Whipped Mascarpone Cream I Espresso

MIXED BERRIES AND PINEAPPLE (G*) (VG) (V)

Fresh Mint I lime Spritz

$60*

(*excludes beverage, tax & 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 is 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.