CHICAGO RESTAURANT WEEK 2026

MENU

$60/PERSON

FOR THE TABLE

Crispy Flatbread and Garlic Dip
thin, hand-formed flatbread, garlic, Aleppo oil, lemon zest infusion

FIRST COURSE

Harvest Salad (GF, V)
spring mix, delicata squash, goat cheese, raisins, champagne vinaigrette

or

Soup of the Day
inquire about daily selection

SECOND COURSE

choice of

Iberian Branzino (GF)
whole grilled branzino fish from the Iberian Peninsula, citrus, fresh herbs, white beans, roasted tomato, citrus vinaigrette

or

Jerk Chicken Pinchos (GF)
Jamaican jerk chicken pinchos, rice & beans, fried plantains, pickled red onions

THIRD COURSE

Assorted Mini Desserts
assorted selection of mini tarts & cheesecakes

18% gratuity applied to groups of 5 or more and checks over $100.