

# BAZAAR MEAT\*

BY JOSÉ ANDRÉS

RESTAURANT WEEK MENU | 60/person (excluding tax & gratuity)

## *Amuse*

### **Ham & Cheese**

*jamon, Idiazabal, puff pastry*

## *Bites*

### **Bagel & Lox Cone\***

*dill cream cheese, salmon roe*

### **Not Your Everday Caprese Salad**

*cherry tomatoes, liquid mozzarella, pesto*

### **Chicken Croquetas**

*chicken béchamel fritter, winter black truffle*

## *Entrée*

### **Coffee Rub Hanger Steak\***

*(Ennis, TX)*

*passion fruit, pearl onions, coffee air*

*or*

### **Seared Sea Scallops**

*pine nut praline, PX reduction, golden raisins*

## *To Share*

### **Buttered Potato Purée**

*butter, butter, more butter, some potatoes*

### **Piquillo Peppers**

*"Julian de Tolosa" confit piquillo peppers*

## *Dessert*

### **Key Lime Tart**

**CHICAGO★  
RESTAURANT  
WEEK JAN 23-FEB 8  
PRODUCED BY CHOOSE CHICAGO**

\*These items are served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness. Based on market availability. \* Please communicate any food allergies to an employee of this establishment and that employee shall communicate that food allergy information to the Person In Charge or Certified Food Protection Manager on duty