



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

\$60 IV COURSE DINNER MEAL
(CHOOSE ONE PER PERSON PER COURSE TO SHARE WITH THE TABLE)

FIRST COURSE

🌿🌿 Burrata

apple mostarda | fennel pollen | evoo
crackers

🌿🌿🌿 Beets

smokey blue vinaigrette | celery | almonds

🌿🌿 Sweet Onion Toast

black garlic soubise | bone marrow | balsamic

SECOND COURSE

🌿🌿🌿 Pappardelle

mushroom ragu | basil | house cheese

🌿 Winter Squash Cannelloni

ricotta | brown butter

🌿 Strozzapreti

duck bolognese | parmigiano reggiano

THIRD COURSE

🌿 Pork Collar

polenta | pickled green garlic |
salsa verde

🌿🌿🌿 Celery Root

mushrooms | carrots | soft herbs

🌿 Chicken Leg & Thigh

white beans | chicken jus | preserved lemon

DESSERT

Vegan option available upon request

🌿 Dark Chocolate Tart

whipped creme fraiche | sea salt

🌿 Butter Cake

brown sugar | apple butter | parsnip

🌿 Vanilla Bean Rice Pudding

cinnamon | pecan granola

🌿 Gluten Free
🌿 Vegetarian
🌿 Vegan

A 25% SERVICE CHARGE IS ADDED TO ALL DINE-IN CHECKS. ALL GRATUITY AND FEES ARE INCLUDED AND ANY ADDITIONAL TIP IS NOT EXPECTED.
THE CHICAGO DEPT OF PUBLIC HEALTH WANTS US TO REMIND YOU THAT WHILE IT MAY BE DELICIOUS, CONSUMING RAW OR UNDER COOKED FOODS OF ANIMAL ORIGIN
SUCH AS BEEF|FISH|LAMB|PORK|POULTRY|SHELLFISH|EGG MAY RESULT IN AN INCREASED RISK OF FOOD BORNE ILLNESS +