



**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 +