

rose mary

2026 CHICAGO  
RESTAURANT WEEK

## DINNER MENU

\$60 per person

*Beverage Pairing Upgrade: \$30 per person*

*\*No substitutions*

*To participate, all members of your party must order from this menu.*

*Menu items cannot be adjusted or modified.*

### First Course

Tuna Crudo\*, veal aioli, pickled shallot vinaigrette, crispy capers

Sweet Potatoes, prosciutto vinaigrette, crème fraîche,  
sweet potato chips

*Wine pairing: Le Marchesine 'Artio' Franciacorta Brut Rosé Pinot Noir /  
Chardonnay Lombardy, Italy 2020*

### Second Course

Radiatore 'Cacio e Pepe', pecorino romano, black pepper

16oz Dry Aged Strip\*, grilled beets, beef fat, pickled mustard seeds

*Wine pairing: Masseria Altemura, Negroamaro, Puglia, Italy, 2018*

### Third Course

Toffee Zelten, bourbon whipped cream, cinnamon roasted nuts, oranges

*Wine pairing: Quinta do Infantado Ruby, Touriga Nacional, Douro, Portugal*



CHEF/OWNER: JOE FLAMM

*\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. To help offset the rising operational costs affecting the restaurant industry (food, beverage, labor, benefits, supplies), a 4% surcharge will be added to each check. We do this in lieu of increased menu prices. A 20% service charge will also automatically be applied.*