CHICAGO RESTAURANT WEEK February 18-27, 2011
presented by the Chicago Convention & Tourism Bureau

CHICAGO RESTAURANT WEEK

February 17th – 26th 2012

Dinner Menu - $44

APPETIZERS
(choice of one)

Green Acres Squash Velouté
duck confit ▪ edamame ▪ Danube pear

Roasted Beet Salad
blood orange ▪ goat cheese ▪ radish

Seared Lamb Rillette
salsify ▪ quail egg ▪ brioche

Winter Salad
spiced ricotta ▪ braised apples ▪ frisée lettuce

ENTRÉES
(choice of one)

Pork Belly and Scallop
boursin polenta ▪ garlic jus ▪ braised greens

Braised Short Rib
truffle celery root purée ▪ local winter vegetables ▪ red wine jus

Magret Duck Breast
Japanese eggplant ▪ smoked persimmon purée ▪ cauliflower florettes

Seared Arctic Char
mushroom consommé ▪ lobster ragout

DESSERTS
(choice of one)

Vanilla Honey Parfait
blood orange ▪ Campari ▪ caramelized white chocolate

Hazelnut Dacquoise
banana ▪ coffee ▪ apricot pit

Roasted Barley Soil
yuzu ▪ black sesame ▪ malt ▪ dark chocolate ice cream

Dark Chocolate Ganache
buttermilk ▪ fleur de sel ▪ parsnip ice cream