
CHICAGO RESTAURANT WEEK 2019

\$36 DINNER MENU

First Course

BUTTERNUT SHRIMP BISQUE

ginger whipped cream, chive

FRENCH ONION SOUP

baked with aged gruyere cheese

CRISPY ROCK SHRIMP

creamy chili sauce, yuzu

LITTLE GEM WEDGE SALAD

gem lettuce, cherry tomato, maytag blue cheese,
crispy onion, applewood smoked bacon,

Second Course

SURF & TURF BURGER

mishima reserve wagyu beef, soft shell crab, black truffle aioli
bib lettuce, gruyere cheese,, sunnyside egg, pan au lait bun
served with truffle fries

TRUFFLE MUSHROOM PASTA {V}

hand-made pappardelle, black truffle, parmesan

PRIME STEAK FRITES

black truffle fries

MEDITERRANEAN SEA BASS

chardonnay olive oil, dill, bok choy, fingerling potatoes

Third Course

KEY LIME PIE

BOURBON CARAMEL MILKSHAKE