



CHICAGO RESTAURANT WEEK 2023

JANUARY 20 - FEBRUARY 5

Dinner Menu \$59

Available Tuesday - Thursday 5:00pm - 9:00pm, Friday - Saturday 5:00pm - 10:00pm

PLEASE SELECT ONE FROM EACH

FIRST COURSE

LOBSTER BISQUE

HYDRO BOSTON BIBB SALAD

Ranch Vinaigrette, Parmesan Frico

BURRATA & HEIRLOOM TOMATO SALAD **G**

Balsamic Vinaigrette, Pesto, Pistachio

SECOND COURSE

BEEF WELLINGTON

10 oz. Filet Wrapped in a Buttery Puff Pastry with a Crimini Mushroom, Prosciutto, Chestnut, Duxelle

PAN SEARED SCALLOPS **G**

Green Pea Risotto, Asparagus, Artichoke

ROASTED ACORN SQUASH & VEGETABLE RISOTTO **G**

Garlic, Parmesan, Pinenuts

THIRD COURSE

TORTOISE PIE

Chocolate, Candied Walnuts, Bourbon-Caramel Sauce, Whipped Cream

CHERRY PIE

Michigan Tart Cherries, Almond Essence, Madagascar Vanilla Ice Cream

*The Restaurant Week Menu is designed for each guest to enjoy individually; unfortunately no substitutions

** Beverages, tax, and gratuity not included

***Vegetarian meal available upon request

G Denotes gluten free item

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.