



**CHICAGO**  
RESTAURANT WEEK

JANUARY 22 - FEBRUARY 4, 2016

LUNCH | \$22

(SERVED 7 AM - 2:30 PM DAILY)

PLEASE SELECT ONE FROM EACH COURSE:

STARTER:

CHICORY SALAD - POACHED EGG, LACQUERED BACON, MUSTARD VINAIGRETTE

OR

SOUP - BRAISED CABBAGE, SMOKED PORK SAUSAGE, CONFIT TOMATO

ENTRÉE:

FARRO RISOTTO - ROASTED BUTTERNUT SQUASH, PARMESAN, CELERY ROOT

OR

HOUSE-CRAFTED LAMB SAUSAGE SANDWICH - BEER MUSTARD, TALEGGIO  
CHEESE, GIARDINIERA

OR

HOUSE CRAFTED WILD BOAR SAUSAGE SANDWICH - BEER MUSTARD,  
TALEGGIO CHEESE, GIARDINIERA

DESSERT:

CHOCOLATE & PUMPKIN - PEANUT BUTTER, GINGERBREAD, SPICED MERINGUE

THIS MENU IS DESIGNED FOR EACH GUEST TO ENJOY INDIVIDUALLY,  
REGULAR RESTAURANT MENU ITEMS MAY BE ORDERED IN ADDITION.

BEVERAGES, TAX AND GRATUITY NOT INCLUDED.

executive chef peter coenen, beverage director paul mcgee, sommelier andrew algren,  
chef de cuisine brian woods, pastry chef kristine antonian