



Chicago Restaurant Week Dinner Menu

\$60 per person

FIRST COURSE

choice of one

Farmer Greens and Sprouts | DF, GF, NF
tangerine, avocado, sunchoke crisps, sunflower-basil
vinaigrette

Wood Roasted Cauliflower and Lentils | GF
fermented ground cherry, sheep labneh, pistachio dukkha,
buckwheat honey

SECOND COURSE

choice of one

Roasted Mushroom Lasagna | NF, V
béchamel, ricotta, cara cara, pear saba,
pecorino jus

Roasted Duck Lasagna | NF
béchamel, ricotta, cara cara, pear saba,
pecorino jus

DESSERT

choice of one

Winter Citrus Tart | NF

Rice Pudding | GF, VEGAN

ADD-ON

\$30 Wine Pairing